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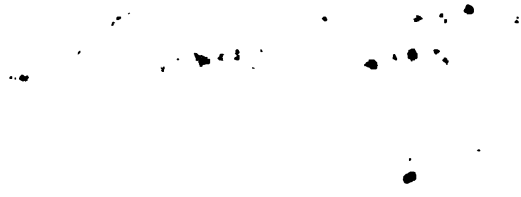

By ALICE L JAMES

Catering for Two

Comfort and Economy for Small Households

Housekeeping for Two

A Practical Guide for Beginners

The Chafing Dish

And the Preparation of Sandwiches

THE CHAFING-DISH

TOGETHER WITH DIRECTIONS FOR

THE PREPARATION OF SANDWICHES

BY

ALICE L. JAMES

AUTHOR OF

"CATERING FOR TWO," "HOUSEKEEPING FOR TWO," ETC.

G. P. PUTNAM'S SONS

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To

CAROLINE STERLING HARMAN

INTRODUCTION.

THE purpose of this volume is to provide, for the hostess who is called upon to arrange for after-theatre suppers or for the more ambitious undertaking of high tea, a collection of approved and trustworthy receipts for her chafing-dish. The series includes a number of productions that will be found suited for the light repast that is the routine in many households for Sunday night.

It is hoped that the old-time friends who may be recognised by the more experienced housekeepers will be none the less welcome to my readers on the ground of some variation of the style in which they are presented.

For the purpose of facilitating the work of the hostess and the giving of instructions to the cook, the title of each receipt is given, as far as practicable, in plain English and has been made descriptive. The aim has been kept in view to present each direction fully and clearly and to make the instructions for the preparation of each dish referred to so specific that even a

novice should be able to arrive at a fair degree of success.

As the experienced housekeeper realises, but few dishes can be completely cooked with the use of a chafing-dish alone. In the larger number of cases, a part of the preparation of the material must be done before the meal; and it is the directions for the completing of the cooking, often overlooked in chafing-dish receipts, that will be found in the present manual. For the experienced housekeeper, or for one who finds it convenient to purchase material already cooked, certain of the instructions for the necessary preliminary cooking may seem superfluous.

The receipts for the preparation of sandwiches, as well as those for the chafing-dish, have all been thoroughly tested, and nothing is here offered that need be considered as experimental and that could not be undertaken, even by the amateur, with full confidence as to satisfactory results.

The selection of materials required comprises only those which are within reach in any good market, or which can be secured by the dealer if the order is placed a little in advance. The latter class includes game and imported table delicacies, together with articles that may be wanted out of season.

The list of sandwiches comprises a great

variety and will be found to cover every requirement or occasion in which sandwiches are utilised, such as afternoon teas, picnics and luncheons, and in connection with chafing-dish suppers or midnight banquets.

A. L. J.

April 15, 1912.

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SUPPERS

SUPPERS

THE CHAFING-DISH

CHAPTER I.

Chafing-dish Mysteries.

THERE is to the uninitiated, a mystery, captivating at the same time baffling, surrounding a chafing-dish. Its very simplicity seems to make it a puzzle and the more suggestive of something not far from jugglery, and quite as disconcerting.

Even in this day of advanced domestic science study, there are many house mistresses who fail to discern utility in this popular device for cooking food. They look askance doubtingly, if not disparagingly, at its comely exterior; shake their heads distrustfully and pass it by as a contrivance altogether too intricate to be serviceable, or too trifling to merit any but a careless glance.

With the inviting and ever increasing array of chafing-dishes on view, at the many department stores, the marvel is that anybody can pass a

table whereon they are displayed in resplendent rows, without stopping long to admire the ensnaring beauty spread out in such profusion.

There is the gleaming silver and the aluminum and the nickle-plate. Burnished brass that looks golden, and burnished copper that surpasses in its splendour the burnished brass. All are there and more too; spoons, forks, trays, fenders. The mere sight is enough to make one yearn for possession and to lure the dollars from one's purse.

As the use of the chafing-dish becomes better known, and its value appreciated, its popularity will be increased, and instead of isolated instances of ownership here and there, most households will have at least one.

It will turn the old-time Sunday-night-tea with its painfully prosaic dreariness, into something gay and exhilerating—cold meat, dried beef, bread and butter, cake and preserves, tea, with cheese and pickles for relishes—have we not all at some time or other, been treated to this unaffected, unsatisfying repast and have we not left the table with a hunger for something, we knew not what, but for something with cheer in it?

The chafing-dish bringeth this cheer; its chief claim is that, at a moment's notice, it transforms a cold and untempting dish into something hot and delightful, at once satisfying and reviving.

It will reduce that bugaboo, the unexpected guest, to a pleasantry. Instead of encountering the anxious eyes and perturbed manner of an unwilling hostess, the visitor will see a confident and hospitable one.

For, is there not stored away in a certain corner of her cupboard, a supply of edibles awaiting just such an occasion as this? Is there not canned milk and peas and corn and potted ham, tea, coffee, sugar, crackers, marmalade, a jar of cheese, and perhaps some bacon, with eggs and butter from the ice box? And all anxious to take their turn in the blazer to make a gala day out of what used to be, before the advent of the chafing-dish, a vexatious intrusion.

If worse comes to worse, and there are neither butter nor eggs in the ice-box, send the unexpected guest to market. If it be a man, he will be more than delighted to go, and if a woman, she won't be delighted, but she 'll go for the sake of friendship and of getting her dinner.

And if the dining-room is not in order, does not the mistress know the luncheon may be cooked and served in parlour, porch, library, or hall, or wherever a cleared space may be made to stand the chafing-dish and to set a little table? What can be more sociable and easy!

The chafing-dish will even make a dinner that seems a little scant a full one, by an additional course from that same emergency shelf, cooked

right on the table,—to be sure, a cured fish course with egg sauce, an omelette, or some made-over-dish that simply needs heating through.

The chafing-dish has its limitations, but not to the extent that some are prone to think. Its office is more than to be ornamental, to cook an occasional rabbit, or "solely to cook something in a hot-water bath." That really is the least one may expect.

It can do everything, it must be explained, that a frying-pan is capable of doing; the difference being that of time. The frying-pan can be kept continually at work for hours, if necessary, while the blazer is intended for the things that take but a few minutes to finish.

Birds and chops that are tender enough to be broiled, can be cooked deliciously in the blazer, browning in a modicum of butter and in their own juices.

Dishes made from cold roast or broiled meats, are warmed in the blazer set within the hot water pan.

Omelettes and rabbits everyone knows about. Creamed dishes, sauces of various kinds, oysters and other shell-fish dishes are easily made; while the cured fish, such as smoked salmon, sturgeon, and Finnan-haddie, are ready in a few minutes.

The chafing-dish thus adds a real contribution to the pleasure of cooking; and moreover, it brings a social element to the home. It is an

elegant little accessory to the refinements of house-furnishing, at once a benefaction and a delight.

There are just a few words of advice to be given to purchasers of chafing-dishes. There should be handles to the hot-water pan. The price is always a little more, but the comfort and safety which handles give, repay any amount of reasonable outlay for them. The lamp should be one that can be regulated and of the best standard make; this also to insure comfort and safety. And there should be, for the same reason, a filler.

If one has a chafing-dish of a pattern without handles, a stout galvanised wire may encircle the pan and be soldered on. The wire first being twisted into two short handles at opposite sides. A late improvement furnishes a clasp or notch for holding the cover when not in use.

Two chafing-dishes will give more satisfaction than one. When these are supplemented by an alcohol lamp on which water may be heated for coffee or tea, or to keep things warm, the mistress has an equipment which makes her cooking at table a very simple and agreeable matter.

The lamp should be filled from a filler. To pour this highly inflammable liquid from a bottle or little pitcher into the lamp, is to run great risks, for if the alcohol has been slopped over, and not thoroughly wiped off with a cloth damp-

ened with water, it is liable to catch fire when lighting the lamp. In fact, it is almost certain to do so, and without doubt, this is the cause of some of the painful accidents and explosions we hear of, in connection with alcohol lamps.

The lamp should not be lighted until the whole chafing-dish equipment is in place where it is going to stay. *It must not be lighted and carried about;* and when refilling there must be absolute certainty that there is no flame.

There should always be a wet cloth about the size of a dinner napkin at hand. Such a cloth will not answer for handling hot dishes, as the steam engendered would scald the hand, but it is useful to extinguish an accidental flame from a match or spilled alcohol, and to wipe off the fingers if they become stained while cooking.

The matches, and the filler replenished, should also be within easy reach, and every other need anticipated: The wooden spoon for stirring and the spatula, the forks and egg-beater and serving spoon, the filled salt-cellar with its spoon measuring a quarter of a teaspoonful, the pepper-boxes—black, cayenne and Paprika—the vinegar cruet, and the seasoning-sauces should all be on the ground. The butter should be measured out into squares or balls, to meet the requirements of each recipe.

The exact quantity of milk, cream, lemon-juice, onion-juice, flour, etc., should be in little

cups or bowls. If garlic is used, keep it and the onion juice covered.

A careful inspection to discover if the list is correct and complete, and that everything is conveniently arranged, will repay one for the trouble.

The things to be cooked are put into bowls or appropriate dishes and with the butter, are the last things to be added to the setting of the table.

The flowers, if any, should be low, so as not to interfere with cross table conversation, or to obstruct the vision; every one will want to see what is going on at the chafing-dish end of the table.

And, one must not forget the little chafing-dish apron, befrilled and belaced, and with its useful pocket for the handkerchief. What could a chafing-dish supper amount to without a chafing-dish apron!

Although, a chafing-dish supper is ordinarily a simple affair, a hostess may please herself as to how much or how little she will offer her guests. Her elaboration is circumscribed only by good taste. Nothing impressive or stately is expected. There are no imposing exactions so essentially belonging to meals of ceremony. It is merely an easy way of sharing a cheerful meal with boon companions.

There is, none the less, one law which holds good in all these little gatherings; the chafing-

dish cookery must not be afflictive; and to avoid this plight, the cook has but to practise her artistic experiments in seclusion until her productions reach the excellence that will make them fit. Experience of this kind will prevent flurry and excitement at the supper hour, and the mistress will not be thrown into tremours of incapacity from lack of knowing how to do the right thing at the right time.

A chafing-dish supper is not given to cancel social obligations of a formal character. It is one of relaxation and absence of constraint, with just enough of ceremony and of the social conventions to which one is accustomed, to make things move along smoothly, yes, and smilingly, because one is expected to smile a good deal at these gatherings, and to yield the greatest amount of comfort and happiness to every one present.

Invitations to these suppers are not intended for the egotistical person, or for one who is morose or sour or cross-grained or disputatious, or for the blusterer or the captious or for one too serious to understand a light jest.

So when one receives a summons to an affair of this sort, one may feel entirely sure of having none of those debarring qualities but, on the contrary, of being credited with all the accomplishments that make one good company.

One may be wise and so good that one is known among acquaintances as devout, yet with

all, be eligible to an after-theatre supper. The unforgivable thing is to be dull. One must not be good *and* dull. It is not a censurable quality —that of being dull—it is a bestowal of nature and can never be overcome. Happily, for themselves, the heavy ones are never aware of being so, nor of any loss accruing therefrom, and they seem to get along in this laughter-loving, pleasure-seeking, jest-making world, quite as well may be, as the brilliant and scintillating, but they won't be welcome at a chafing-dish supper.

Diversion, gaiety, gleesome frivolity, and eventually to get something good to eat, is the generally accepted meaning of the after-theatre chafing-dish supper.

Everything cooked at table is served directly from the chafing-dish to the individual plates. Putting the contents of the blazer on platters or in serving-dishes and helping from these, chills the food and is not in accordance with reason or good form of the present mode. Most of the products from a chafing-dish are the better for being served immediately and hot.

A hostess who depends on others to prepare and conduct her chafing-dish suppers, cannot get the same satisfaction and enjoyment out of them that she receives who takes the catering and planning upon herself.

To many the presence of servants makes the hour more formal and therefore lessens the genial

and social atmosphere so wholly delightful among friends.

If a second chafing-dish is needed, the host and hostess divide the honours between them. The guests help each other and themselves to the sandwiches and other delicacies on the table, the very informality of it all being a source of pleasure.

The punch can be made by the host at the table; a ceremony enjoyed by most men even when alone, and trebly so when surrounded by a watchful circle of interested and admiring friends. The cracked ice is in the ice jar, the lemons and sugar in bowls; the chilled and cut up fruit are in the cold punch bowl; the siphon of chilled charged water and the decanters, all stand within easy reach. The pitcher of ice water may also have a place by his side.

Serviettes are used by many supper givers in preference to the table cloth.

If all the knives, forks and spoons, needed for the supper, are put at each place when setting the table, the meal will go on with less confusion than to supply these things as they are wanted.

A serving table is of great advantage if drawn up within reaching distance of the hostess. On this the extra lamp for the hot water and coffee may be placed with other supplies.

Daintiness is imperative, but nothing that looks studied or laboured. For a chafing-dish

supper should *seem* as if it might have been prepared without trouble or worry.

So long as everything is neat and dainty, the dishes well-chosen and fine-flavoured, the lights clear and agreeably shaded and the atmosphere and temperature of the room fresh and pleasant there need be no anxiety of the mistress about her part of the fête.

Fruit of any kind that is seasonable, cake of any kind—loaf, layer, fancy, fruit, or pound cake—are appropriate.

Rich preserves, ice cream or any of the regular dinner or formal luncheon desserts, are not suited to the late supper, the idea always being that something hot that is delicious, and plenty of drinkables should compose the essentials of a midnight repast.

These last may be wine, ale, beer, mineral water mixed with wine, claret Moselle Cup—so much enjoyed by good livers—hot and cold coffee, egg-nogg—and punches without limit.

I

Chicken with Creamed Egg Sauce
and
Spanish Red Pepper.

Celery Sandwiches with French dressing
and
Capers.

Currant Jelly Sandwiches.

Ham Sandwiches.
Cheese Sandwiches.

Cake. Fruit. Coffee. Punch.

CHICKEN WITH CREAMED EGG SAUCE.

Cut up a pint of cooked chicken, season with salt, a sprinkle of black pepper and two tablespoonfuls of chopped parsley. Pack this in a bowl and set away.

At supper-time, mix together in a small bowl a tablespoonful of butter and a teaspoonful of flour and stir it into a cupful of milk which is boiling in the blazer, and boil a minute, while stirring constantly. Now beat this into two beaten eggs and pour it back into the blazer.

Set the blazer over the hot-water basin and stir until the eggs are set, which should take about two minutes, then add the chicken, stirring it through the sauce until hot.

Turn out the flame and serve with an inch piece of Spanish red pepper (canned) on each spoonful.

II.

Oysters in Cream on Toast.

Anchovy Sandwiches.
Ham Sandwiches. Roast Beef Sandwiches.
Lemon Jelly Sandwiches.

Claret Cup.

Cake. Fruit. Coffee.
Charged Waters.

OYSTERS IN CREAM ON TOAST.

One pint of oysters, one half cupful of thin cream, half a dozen milk crackers. Put a tablespoonful of butter into a hot blazer, add black pepper and a sprinkle of salt and lay in the oysters rolled in fine cracker dust. As soon as they are heated through, and plump, add the hot cream. Sprinkle over the cream a dust of Paprika and a little salt.

When the edges of the oysters begin to ruffle, they are ready to be eaten on squares of buttered toast. Garnish the plates with celery hearts.

When cooking the oysters this way, they do not have to be drained or wiped. Just lift them, one by one, coat each with the cracker crumbs, and transfer to the blazer. Heat the cream in hot water. If there is to be a second helping, put the blazer over the hot water basin and extinguish the flame.

Oysters require nice handling. They should not be pinched or bruised in any way, or pierced with a fork, or wiped, but poured gently from one dish to another, or taken up delicately by the thumb and finger clasping the hard muscle.

They should never be washed, and when draining is necessary it should be done with exact care. When the hard muscle, called the "eye," is to be extracted this should be done *immediately* before cooking.

III.

Creamed Chicken with Green Peppers on Canapés.

Celery Sandwiches with Boiled Mayonnaise.
Currant Jelly Sandwiches.
Ham Sandwiches.

Coffee.

Cake. Fruit. Punch.

Charged Water.

CREAMED CHICKEN WITH GREEN PEPPERS ON CANAPÉS.

Cut into half-inch pieces a pint of cold chicken and season with salt, black pepper, and a teaspoonful of onion juice.

Mash half of the liver, add half a cupful of the gravy if the fowl was roasted, or the same amount of broth if the fowl was steamed or boiled, and stir this into the pint of cut-up chicken. Set it away.

At supper-time, put into the blazer two tablespoonfuls of butter blended with one of flour, the yolks of two mashed hard-boiled eggs, a pinch of cayenne and a little salt.

As soon as these are stirred together, add one and a half cupfuls of hot, rich, creamy milk and cook until smooth, then stir in a chopped green pepper freed from seeds and pith, and after this has boiled a few minutes, add the chicken and the whites of the eggs chopped fine.

Cook and stir until the chicken is thoroughly heated through and serve on canapés.

These canapés are made from thin slices of bread with crust removed and browned only on one side in a little fat; the unbrowned side is buttered and receives the creamed chicken.

IV.

Oyster Fritters.

Caviare Canapés.

Tongue and Chicken Sandwiches.
Marmalade Sandwiches.
Lettuce Sandwiches.
Cheese Sandwiches.

Sauterne.

Fruit. Cake.

Charged Waters.

OYSTER FRITTERS.

Before supper, roll fine enough crackers to make a pint of crumbs. Use either milk crackers or the little oysterettes or saltines. In another bowl, blend two tablespoonfuls of milk with two rounded teaspoonfuls of flour and beat into this two well-beaten eggs and add a quarter of a teaspoonful of salt. The eggs do not want to be frothy. When an even spoonful can be taken up, they are beaten to the point where they can be added to the flour and milk.

Just before going to the table, measure out in a little cup, one tablespoonful of sherry, ten drops of Tabasco sauce, one teaspoonful of Worcestershire and one pinch of salt for seasoning.

Drain a pint of oysters and put them on a plate. Put the oyster juice in a cup; there should be three quarters of a cupful. Put all these things —the seasoning, cracker dust, batter, oysters and oyster juice on the table.

When all is in readiness, light the lamp. Place the blazer over it. Put into the blazer one heaping tablespoonful of butter and one teaspoonful

of flour. Stir, add the oyster juice, stir and cook until smooth. Now add the seasoning, more salt if needed and two heaping tablespoonfuls of rich cream.

As soon as the sauce is hot again, but before it boils, turn it over a dozen of milk crackers in a hot covered vegetable dish and proceed to fry the oysters.

Wipe out the blazer, put it over the flame and put in it a tablespoonful of butter, to get hot. Roll each oyster, one at a time, in the cracker dust, dip it into the batter and place it in the hot butter. Fry each side until the egg is set, which should not take more than one minute for each side.

Put two crackers from the vegetable dish on each plate, add a little sauce, if the crackers have not absorbed it all, and place the oysters on the crackers.

When genuine Boston crackers are to be had, they are preferred to the milk crackers. Only six will be needed and they are to be split before the sauce is poured over them.

It will take two tablespoonfuls of butter to fry the fritters.

V.

Oysters with Sauterne.

Waldorf Eggs with Cream Egg Sauce.

Lemon Sandwiches. Celery Sandwiches.
Roast Beef Sandwiches.
Tongue Sandwiches. Cheese Sandwiches.
Bar le Duc Sandwiches.

Chocolate with Whipped Cream.
Fruit. Cake. Punch.
Mineral Waters.

OYSTERS WITH SAUTERNE.

Melt and heat in the blazer two tablespoonfuls of butter. Add two dozen medium size oysters, dust lightly with salt and cayenne and as soon as the oysters become plump and the edges ruffled, stir in a small wine-glassful of Sauterne and put out the lamp.

Serve on buttered toast.

WALDORF EGGS WITH CREAM EGG SAUCE.

Make the sauce in the blazer and poach the eggs in the hot-water pan if there is no egg-poacher handy, or no second chafing-dish.

Beat two eggs in a bowl. In another, blend together one tablespoonful of flour and one of butter and a quarter of a teaspoonful of salt; stir this into a cupful of milk and cream, half and half, which is scalding in the blazer.

Boil and stir until perfectly cooked, a full minute at least; add a spoonful of minced parsley and then slowly pour and steadily beat it into

the eggs. Return to the blazer, set the blazer over the hot-water pan and stir for about two minutes.

Long cooking will curdle the eggs and spoil the sauce.

Poach the eggs in boiling water containing a tablespoonful of vinegar and a little salt.

Put an egg on a plate. Put a generous ladleful of sauce on it and place a slice of buttered Graham bread toast by the side.

The milk for the sauce must be rich and creamy and the cream such as is known as thin cream. If the milk is of poor quality, use more cream and less milk.

VI.

Frog's Saddles.
Fondu
or
Omelette with Oyster Sauce
or
Terrapin, Stewed
or
Crab-meat in Terrapin Sauce.

Anchovy Sandwiches. Ham Sandwiches.
Chicken Salad Sandwiches.
Shad Roe, or Lobster Sandwiches.
Roast Beef with Horse-radish Sandwiches.
Cheese and Bar le Duc Sandwiches.

Sherry, Sauterne. Charged Waters.
Fruit. Cake. Moselle Cup.

FROG'S SADDLES.

Get dressed frogs' legs. They are sold by the pound and about two pounds will be needed for four persons. If large, it may be better to cut the saddles apart. Rinse in cold water, wipe dry with a fresh soft napkin; this should be done near the time for cooking.

Put into the blazer enough butter to cover the bottom and when hot, lay in the legs; cover the blazer and cook five minutes, turn and fry the other side, adding more butter at this time. Salt and pepper lightly and serve with maître d'hôtel sauce. This is the simplest way of cooking frogs' legs.

Frogs' legs à la Newberg is a more complicated way. Frogs' legs à la poulette is another, and yet another way is to crumb and egg and fry in deep fat until a pale brown. Another is to make them into a fricassee.

For frogs' legs à la poulette, put some butter in the blazer, lay in the legs and add a wineglassful of sherry, cover and stew some eight or ten minutes. To avoid cooking too dry or burning, stir in, as needed, a little cream.

Make a pint of poulette (egg and chicken broth) sauce in another blazer—or use a little saucepan for the purpose—thus: Blend together four even tablespoonfuls of butter with two of flour, stir this into a pint of hot seasoned chicken broth and when smooth and boiling, add to the yolks of three eggs, beaten with three tablespoonfuls of cream and put the blazer or saucepan over the hot-water pan; add salt, pepper and chopped parsley.

As soon as the eggs have become hot enough to set, pour the sauce over the frogs' legs, turn out the flame and serve at once. Quarters of lemon may be passed.

If there is no chicken broth, a beef extract or veal stock may be used. In place of these broths, some cooks make a drawn butter sauce of butter, flour, and hot water, boil and then add the yolks and cream and season with parsley.

When frogs come undressed, they must be prepared in this way: Cut the thighs off close to the body and throw the body away. Only the legs are considered edible. Wash in cold water, skin, wipe dry and put away in a cold place until ready to use.

For fricasseed frogs' legs, pour boiling water over them and let them remain in it on the stove for three or four minutes. Drain, put them into a sauce-pan and barely cover with boiling milk, and simmer until tender.

This will take from twenty to forty, perhaps sixty, minutes. It is desirable to have the frogs tender, but they must not be cooked so long that they fall to pieces.

Add salt and pepper, a dash of cayenne, a drop or two of Tabasco sauce and a tablespoonful of butter for every pair and set away in a covered bowl.

At supper time, make a sauce of two even tablespoonfuls of flour and two of butter; add this to a cupful of hot thin cream, and when smooth and well cooked, stir in minced parsley, a little onion juice and two well-beaten eggs.

Remove the blazer to the hot-water basin and as soon as the eggs are set, turn in the frogs' legs. Stir gently, and when hot the dish is ready to serve.

Mushrooms are sometimes added to fricasseed frogs' legs.

In some cook books, frogs are included in the list of shellfish. Oliver Goldsmith in his book on natural history calls a frog an animal. So does Webster's Unabridged—"an amphibious animal of the genus Rana, with four feet, a naked body and without a tail . . . of the order of Batrachia."

FONDU (SWISS RABBIT).

Grate two cupfuls of full cream American cheese and put it into a bowl for the table. In

another bowl, put a cupful of light bread-crumbs, made from bread two or three days old, but not dried. Break two fine fresh eggs in another bowl and at supper time whip them to a light froth. Melt a tablespoonful of butter in the blazer, add the bread-crumbs, a cupful of cream, the cheese, half a teaspoonful of dry mustard and two pinches of cayenne. Stir constantly, and the last thing add the two beaten eggs.

Savarin's famous receipt for fondu, reduced to small quantities, is about as follows:

Three eggs, cheese the size of one egg and a lump of butter the size of half an egg. Beat the eggs in the blazer, add butter and the grated cheese (Gruyère cheese). Place the blazer on the fire and stir with a wooden spoon until it is of a thick but soft consistence. Put in salt and pepper, serve hot "and if some of your best wine is brought and the bottle passed briskly, you will see wonders." This is undoubtedly true. The briskly passing bottle has often caused one to "see wonders" and without the aid of Swiss Rabbit.

OMELETTE WITH MUSHROOMS AND OYSTER SAUCE.

Fry, for two or three minutes, a half cupful of button mushrooms in a tablespoonful of hot butter. The hot-water pan may be used for this.

Put in the blazer to get hot, a tablespoonful of butter and turn in four eggs, beaten with four dessert-spoonfuls of cold water. Stir with a fork, drawing the cooked omelette away from the sides, at the same time slanting the blazer so that the uncooked portions may run into the vacant place.

Be careful not to over-cook, but roll or fold while the eggs are still juicy. They must, however, be cooked enough to be beyond the liquid stage.

OYSTER SAUCE.

Pinch out the hard muscles from a pint of oysters, strain the juice and return it to the oysters. Do this just before they are wanted for the table. Put the oysters and the juice in the blazer, boil up once, remove immediately, skim out the oysters and put them in a bowl. The juice is not used after parboiling.

Put into the blazer now, two even tablespoonfuls of butter and two of flour, stir, add a pinch of mace, a tablespoonful of minced celery, one teaspoonful of minced parsley, a few drops of onion juice,—or rub the dish with a cut clove of garlic,—five drops of Tabasco sauce and a salt-spoonful of salt.

When this is all well stirred together, put the blazer over the hot-water pan, stir in a cupful

of milk and cream, half and half, and as soon as this is hot, add the parboiled and drained oysters, heat up and the sauce is ready to serve.

If more salt is needed, add it at this time; oysters sometimes come quite salty, so it is not always safe to put in the whole amount of salt at first.

If the oysters seem a little too large to make a well-balanced sauce, cut them, after parboiling, in two or even in three pieces, with a keen knife, so as not to mangle or crush them.

TERRAPIN.

An old, something like a hundred-year-old rule for preparing terrapin, reads thus: "Plunge the terrapin into boiling water to kill them. Take them out, gently rub off the outer skin, take out the toe nails, wash in warm water, cover with boiling water and boil, with an eighth of a teaspoonful of salt for every middling-sized terrapin, until the flesh can be pinched easily from the bones. Turn them out of the shell into a dish, remove the sand-bag and gall; separate the meat from the shell before the terrapin becomes chilled. If they have been cleansed, by being placed in running water from twenty-four to thirty-six hours before putting them in boiling water, every portion can be used except the gall, shell, sand-bag, skin and nails. When detaching

the liver, avoid breaking the gall. Season the meat pretty high with equal parts of black pepper, cayenne and salt.

"Put the meat into the saucepan with the liquor they gave out when cutting up, but not a drop of water; add a fourth of a pound of butter, a gill of Madeira and the yolks of two eggs for every two middling-sized terrapin. Simmer gently and thicken the gravy with a little flour."

Another authority says to remove every particle of entrails and lungs; not to add wine of any sort, nor any flavoring that will conceal or detract from the natural flavour of the terrapin.

Another authority gives directions to boil down the liquor the terrapin were boiled in and use that for making dressing for the terrapin, to which Madeira is added in the proportion of a gill to every pint of the reduced liquor. Also, it is to be flavoured with parsley and celery and is skimmed repeatedly, while reducing, then strained through cheese-cloth.

The terrapin dressing, given here, may be used on crab meat or any fish requiring an extra sauce of this kind.

TERRAPIN SAUCE OR DRESSING.

Mash smooth the yolks of three hard-boiled eggs, add two tablespoonfuls of butter, work in a half cupful of the terrapin broth (or rich chicken

broth) and a cupful of hot cream. The cream is made hot in a hot-water bath. Cook slowly for a few minutes, add salt, a pinch of mace, a pinch of cayenne, a few drops of onion juice and after boiling a few minutes, add a tablespoonful of best brandy and a wineglassful of Madeira. Cook a little longer and strain.

In a cold place, this sauce will keep for two months or longer. A few drops of lemon juice may be added at serving time, if desired.

CRAB MEAT IN TERRAPIN SAUCE.

Put in the blazer two tablespoonfuls of butter and when boiling, carefully lay in a generous cupful of crab meat. Add a little salt, a dust of pepper and when heated thoroughly, pour over it (but not do stir it in) some terrapin dressing and serve when hot.

The terrapin sauce may be made in advance, at any time, to suit the convenience of the cook.

OMELETTES.

While seemingly the easiest and simplest of all cookery, an omelette is one of the most difficult dishes for an amateur to turn out successfully.

An omelette must be cooked just long enough. If cooked an instant too long, it is ruined; and yet it must be done all the way through. Only

repeated trials can teach the exact time which should be allowed. The amount of heat and the number of eggs determine the time. When it is a success, an omelette forms a delightful addition, as an entrée or otherwise, to a supper, luncheon or tea.

It is better to make two or three small omelettes than to try to make one large one. Five eggs, at most, is enough to manage in one dish. As an entrée, a four-egg omelette, after the rule in Number XI, will serve four or five persons; but if it forms the chief dish, three eggs to every two persons will be needed.

Some cooks prefer to fold an omelette and when made with a filling, this is the better way, without doubt; but when the omelette is plain, it is a far more desirable plan to roll it. Besides presenting a more graceful appearance with its rounded form, the centre is apt to be more mellow and creamy because the rolling can begin while the eggs are still quite juicy, the heat from the bottom of the omelette being just enough to stiffen the inside to the right degree.

Omelettes are flavoured variously and take the name of the things which are folded within them. Among the fillings are minced ham, oysters, chopped clams, minced chicken, Spanish sweet peppers, cooked tomatoes, cheese, peas, mushrooms, jams and jellies, minced parsley, green pepper, flaked fish, asparagus tips, bacon,

chicken livers, lamb kidneys, minced game, turkey and birds.

These fillings are spread over the omelette just before it is ready to fold and usually they are simply chopped and seasoned and not put in with any sauce, the sauce being reserved for the outside garnishing. When the filling is mixed with the sauce, only part is used for that purpose, the remaining portion being poured over and around the outside of the finished omelette.

A plain omelette is made more delicious by being served with a sauce. Cream egg sauce, oyster, tomato, mushroom, Hollandaise, cheese, Spanish, maître d'hôtel, and whipped cream are some of these.

And there is the rum omelette, made so delicious by pouring rum over it and setting it on fire.

For the beginner, scrambled eggs are more apt to be a success than those cooked in other ways. They may be beaten or not. If beaten, add a dessert-spoonful of water to each egg and in the blazer put a heaping teaspoonful of butter for each egg; stir until creamy, then add salt and pepper and the dish is ready.

If not beaten, the allowance of butter is put in the blazer and when hot, the eggs are poured in and stirred and tossed together until of the right consistence. To be perfect, scrambled eggs should be creamy and soft throughout.

When aiming to make an omelette, if it perchance becomes so lumpy that it presents a series of unmanageable hillocks and hummocks, it would be better to change the name and to call it scrambled eggs and not try to pass it off as an omelette. The perverse creation, so emended, will then stand upon its own lawful merits and leave but little room for hostile criticism or disappointment.

While omelettes and scrambled eggs are both one as delicious as the other, neither must, to be perfectly enjoyed, masquerade under the other's name.

Scrambled eggs, also, may be served with sauces. A little minced parsley stirred into the butter before adding the eggs, is a delicious and favourite combination.

A simple omelette, that is, the true, genuine omelette, is not so easy to make as one that has the addition of flour in its composition; the flour and milk form a support for the eggs and in this renders to an amateur the needed assistance in omelette making. It is a fair substitute for the real thing, but not to be compared to the one made simply of eggs and water alone.

Milk, cream or salt added to either omelette or scrambled eggs, tends to make them flabby, instead of light; so we use water instead of milk or cream in mixing, and add salt after the eggs are cooked.

VII.

Chicken Terrapin.

Oyster Sandwiches. Celery Sandwiches.
Neufchâtel cheese and Pimola Sandwiches.
Breast of Chicken Sandwiches.
Water Cress Sandwiches.
Strawberry Jam Sandwiches.

Coffee Vichy.
Cake. Fruit. Claret Cup

CHICKEN TERRAPIN.

Cut up a pint of the dark part of a cooked chicken,—that cooked in a casserole is preferable—season with salt, a sprinkle, each, of black and cayenne pepper, two tablespoonfuls of minced parsley, a teaspoonful of onion juice, a pinch either of mace or a grating of nutmeg.

Mix this all together, stir in two tablespoonfuls of the chicken juice from the casserole, pack in a bowl and set away.

At supper time, beat two eggs in a bowl. Put the blazer over the flame, put in a rounding tablespoonful of flour blended with a heaping tablespoonful of butter, stir and cook and add a half cupful of milk; stir and boil until smooth, then stir in a half cupful of thin cream and when this is hot, beat in the eggs.

Set the blazer over the hot-water pan and stir until the eggs are set and the sauce creamy, which should be in about two minutes; then add four tablespoonfuls of Madeira or sherry and stir in the chicken; add more salt, if needed. As soon as the chicken is heated thoroughly, turn out the flame.

The dark meat of a tender, roasted turkey may be used instead of chicken. Use the breast for sandwiches, or Suprême, Number XIX.

CHICKEN EN CASSEROLE, FOR VARIOUS USES WHEN COLD.

Have a four-pound chicken or young fowl cleaned and cut into pieces as for a fricassee. It should be plump, tender and dry-picked. Singe over gas or an alcohol lamp, unless the dealer has attended to this, and wipe carefully with a damp cloth.

After a chicken has been cut, it should not be put into water and washed or soaked as so many cooks think necessary. Such treatment draws out all the sweetness and life of the meat.

Before the chicken is cut up, it may have a quick rinse and then be wiped quickly, but simply to wipe it thoroughly is enough after it is jointed.

Put in the bottom of the casserole a heaping tablespoonful of diced sweet salt pork and fry a little with a sliced onion; on this, lay the first joints of the chicken, the gizzard and the heart; lay the liver and other parts on top of these.

Sprinkle with black pepper, a teaspoonful of thyme, a chopped shallot, a pinch of mace, two broken cloves and a handful of chopped celery stalks. A few mashed celery seeds may take the

place of the chopped stalks if celery is not at hand.

Pour in a half cupful of boiling water, set the casserole on the fire, cover closely, bring quickly to a boil; then only simmer, either on top of the stove or in the oven until the bird is done. This may take one hour, or two or even more, according to its tenderness. It must be cooked long enough to have it really delicious, but not so long as to make it insipid or fall to pieces.

Test with a fork occasionally and once during the cooking turn the upper pieces over. The under layer, being submerged in the water and juices, will not need turning.

When done and cool enough to handle, but before getting cold, take each piece from the casserole (excepting sinewy lower joints of legs and wing tips), strip off the skin, cut the meat from the bones, salt delicately and pile closely in a deep bowl; add the liver, and cover with part of the juice drained from the casserole.

Cover the bowl and set away to get cold. Also put away the strained reserved juice, to add to broth, or for aspic jelly.

The chicken is now ready for creamed dishes, omelettes, salads or sandwiches; a little of the surrounding jelly being used with the sauces that are required to prepare them. The bones and scraps are to be made into broth, or into aspic jelly.

CHICKEN BROTH AND ASPIC JELLY.

Crack up the bones with a hammer or mallet, add the lower parts of the legs, the wing tips, the neck, the skin and all of the scraps. Put back into the casserole with a tablespoonful of chopped carrot, two tablespoonfuls of chopped celery, half a bay leaf and two pepper-corns and add a quart of cold water.

Let this simmer until reduced to a cupful; strain into a bowl and cover the bones a second time, boil until reduced to a cupful and strain off and then throw away the residue. Strain the broth through a cheesecloth laid over a wire strainer. Add salt to taste, three or four drops of Tabasco sauce, and the reserved juice from the chicken.

If aspic jelly is not desired, serve the broth with a spoonful of minced parsley stirred through it, in bouillon cups, with a spoonful of whipped cream for either luncheon or tea.

In cold weather the broth will keep for several days, but in warm weather it is safer to use it within two days. If kept longer it must be scalded each day. Boiled down to a glaze it keeps longer.

An agate or aluminum pot with a close-fitting cover will answer if one has not a regular casserole.

The excess of fat from turkeys and fowls

may be used for warming up the poultry. Skim and set in ice-box, covered, and use instead of butter.

CLARIFIED ASPIC CHICKEN JELLY. ONE CUPFUL.

Measure out a cupful of rich, seasoned chicken broth, skimmed and strained, and add to it three even teaspoonfuls of gelatine soaked for ten minutes in a quarter of a cupful of cold water and beaten with the white of one egg and its shell.

Put this over the fire and stir until it boils; continue boiling gently for five or six minutes and stand it aside to settle. Then pour it through a napkin wrung out of cold water, stretched over a wire strainer; set the strainer over a bowl.

Do not squeèze, but let the jelly drip through. To squeeze or press will cause the jelly to be clouded. The napkin must be firm, yet old and soft. Flannel is recommended by some authorities in jelly making.

Clarifying jelly does not change its taste; it simply improves its appearance and when set before guests, this would seem to be the most desirable and approved way of serving it.

The jelly may be flavoured, in addition, with wine, lemon peel, mace, garlic, or lemon iuice.

Try a fourth of it at a time, with any of the chosen flavourings, so as not to spoil the whole cupful with a first experiment. One cupful of jelly will be enough for four people.

VIII.

Lobster à la Newberg.

Anchovy Sandwiches.
Chicken and Mushroom Sandwiches.
Lettuce Sandwiches.
Sardine Sandwiches. Cheese Sandwiches.
Sliced Cold Roast Beef with Aspic Jelly.
Plum Jam Sandwiches.

Claret. Charged Water.
Cake. Fruit. Punch.
Coffee.

LOBSTER A LA NEWBERG

Use the tail part of two fair-sized, freshly boiled lobsters for this dish. Crack the tail-piece lengthwise, remove the meat and take out the long, dark intestine found within. Cut the meat into neat, small pieces, sprinkle through it a wineglassful of sherry or Madeira, half a teaspoonful of salt and a quarter of a teaspoonful of cayenne and put away in a bowl.

At supper time, beat the yolks of three fresh eggs and add a generous cupful of cream (not milk). Put into the blazer two rounding tablespoonfuls of butter and when melted, but before it discolours, add a wineglassful of sherry or Madeira and boil a minute; then stir in the eggs and cream, put the blazer over the hot-water pan and stir constantly until smooth and velvety—about one minute. Then add the lobster meat and serve as soon as it is thoroughly heated and turn out the flame. Long cooking will curdle the eggs and spoil the dish. If needed, sprinkle on a little more salt.

If, from necessity, canned lobster is used, take it from the can, drain and keep it uncovered in a cool airy place, free from dust and odours, for several hours before using.

IX.

Creamed Oysters in French Rolls.

Celery Sandwiches. Roquefort Cheese Sandwiches.
Chicken and Ham Sandwiches.
Peanut Sandwiches.
Orange Marmalade Sandwiches.

Sauterne. Coffee.
Cake. Fruit. Iced Cherries with Rum.

CREAMED OYSTERS IN FRENCH ROLLS.

Order enough rolls to more than go round, as one or two may be spoiled in preparing them for supper.

Cut a thin slice from the tops of the rolls and dig out the crumb until only the crust is left. The crust should not be broken.

Brush the inside all over with softened butter, scatter Paprika over the butter and set them in the oven to brown. The rolls must be watched, as too hot an oven, or too long in it, will burn them.

Reduce the crumb, taken from the rolls and the cut-off tops, to fine crumbs.

For every cupful, add a tablespoonful of butter, rubbing it in; and either spread out in a pan and brown in the oven, or stir over the fire in a spider or frying-pan. These buttered crumbs are crisp and do not have to be hot when served. Put them in a bowl for the table.

Put the rolls on a plate and do not keep them in too cold a place. They may be reheated or not, as one chooses, but they should be brought to the table in a hot vegetable dish and served on heated plates.

Just before supper, drain the oysters and remove the hard muscles. These are easily pushed or pinched out with the thumb and finger. Put the oysters in a bowl and the strained juice in another and put both on the table.

When at the table, make the sauce first, and keep it hot until the oysters are in the rolls. It may be made in another chafing-dish or in a little saucepan over a small alcohol lamp, or the hot-water pan may be used for the purpose and kept hot over the little lamp.

Put into the blazer four level tablespoonfuls of butter and as soon as it is melted, and before it becomes yellowed, stir in four level tablespoonfuls of flour and cook a little; then add, by degrees, a cupful of strained oyster juice and boil, stirring constantly until smooth. Add two pinches of cayenne, a cut clove of garlic, and two tablespoonfuls of grated onion pulp, two tablespoonfuls of minced parsley, a little mace, and when these are all stirred through, add slowly a cupful of scalding hot cream.

Stir a minute, holding the blazer, or saucepan, up from the flame with one hand, while stirring with the other, so that the sauce may not boil. Remove the garlic, cover the sauce and keep it hot.

Brush the bottom of the blazer with a little butter and lay the oysters therein, two or three at a time, so as not to cool the blazer.

The oysters should begin to cook immediately. As soon as they are plump and the edges ruffled, salt lightly, add a dust of black pepper and put them into the rolls, filling each half full. Add the sauce and cover that with a spoonful of the buttered crumbs.

Quarters of lemon may be served on each plate.

X.

Oysters in Creamed Egg Sauce
on
Buttered Toast.

Cheese and Mustard Sandwiches.
Pimento Sandwiches.
Whipped Cream and English Walnut Sandwiches.
Roast Beef Sandwiches.
Candied Fruit Sandwiches.

Sauterne. Coffee.
Fancy Cakes. Fruit Punch.

OYSTERS IN CREAMED EGG SAUCE.

Put a pint of oysters and their juice into the blazer and bring to boiling point quickly; then pour back into the bowl.

Beat two eggs until an even spoonful can be taken up without overflowing.

Put two level tablespoonfuls of butter into the blazer, let it melt, but, before it becomes discoloured, add two level tablespoonfuls of flour and stir and cook; then add half a cupful of the oyster juice, and, when smooth, add a little salt, a pinch of mace, a quarter of a teaspoonful of Paprika and a dust of black pepper. Add half a cup of cream (not milk) to the eggs, beat up well and pour this slowly into the blazer.

Put the blazer over the hot-water pan, stir, and when eggs are set, put in the parboiled oysters. Stir gently until the oysters are heated through and serve on buttered toast. Add more salt if needed.

XI.

Creamed Oysters in Patty-Shells.
Omelette with Spanish Sauce.

Sliced Cold Roast Beef—Aspic Jelly.

Whole Wheat Thin Bread and Butter.
Lettuce Sandwiches. Anchovy Sandwiches.

Sauterne. Coffee.
Charged Water.
Vienna Tarts. Punch.

CREAMED OYSTERS IN PATTY-SHELLS.

Put six patty-cases or shells on a platter for the table; decorate the platter with the choice inner stalks of celery. These stalks are to be served with the shells after they are filled.

At supper time, put two dozen medium-sized oysters with their juice into the blazer, and as soon as they boil up remove immediately.

Now put into the blazer two even tablespoonfuls of butter to get hot, but not to brown; before it begins to colour, stir in two even tablespoonfuls of flour, and after cooking a minute, drain into the blazer one half cupful of juice from the oysters and stir until smooth.

Add a tablespoonful of minced leaves from the heart of the celery, eight drops of Tabasco sauce, a pinch of mace, a teaspoonful of onion juice and an even quarter of a teaspoonful of salt, and when these are stirred in, add the oysters but not the juice, a half cupful of rich cream, and more salt if necessary.

Put the blazer over the hot-water pan. As the oysters have been parboiled, they need only to be made hot in the sauce. If cooked more,

they will shrivel and be tough. Fill the shells, allowing four oysters to each, and put the covers on.

The shells may be made from rich, flaky pie-crust. Form with a knife blade little pieces of dough into balls and roll them out lightly to fit into patty-pans.

Roll out other little balls for covers, and cut with a cruller-cutter so as to leave a round impression in the middle.

Set on ice to get very cold before baking. Put the covers on inverted pans.

Pastry requires a hot but not fierce oven. When a piece of bread will brown in four minutes, it is about right.

CRUST FOR PATTIES AND VIENNA TARTS.

This is a light and very delicious crust for patty and tart shells; it is easy to make and wholesome.

Put into a bowl of cold water one even cupful of butter and work it with a knife blade or small wooden spatula until pliable; then put it into a cheese-cloth, wet with cold water, and press out the water. Set it away to keep very cold.

Take two cupfuls of flour, dipped from the bag, and sift with a saltspoonful of salt.

Beat up a fine, fresh, ice-cold egg with four

tablespoonfuls of ice-water until a mass of foam. Use a Dover egg-beater.

Put the egg in a cold place while cutting the butter into the flour with a knife.

When the butter has been cut to the size of peas, quickly beat up the egg again and stir it into the flour and butter with a spoon.

Put the paste on the rolling board, pinch and pat it into shape and gently beat it with the rolling-pin, but handle as little as possible. Roll out.

Cut shapes to fit the patty-pans, and cut the covers with a cruller-cutter. Bake the covers on inverted tins.

Patty-pans holding about one third of a cupful are about the proper size, and the paste may be fitted to either the inside or outside. This quantity will make a dozen shells and covers.

Gather the trimmings together and roll out into two rounds of the same size. Prick one of these all over with a fork to prevent blisters.

Bake on inverted pie-tins, and when done spread the pricked round with marmalade, jam, jelly or rich preserves; put the second round on top, press together gently and cut into squares and triangles. These are Vienna tarts, and are for any occasion when a delicious and elegant pastry is wanted.

If one buys pastry cases, they should be bought only from first-class caterers. Some-

times pastry is so strong, having been made from rancid fats, as to be uneatable, although inviting to look at.

Put a plate of whole wheat bread, cut in thin slices and evenly buttered, on the table, and by the side of it a platter of very thinly sliced, tender, cold roast beef. Decorate with aspic jelly, cut into squares or cubes, and celery hearts.

ASPIC JELLY.

Three fourths of a cupful of well-flavoured rich consommé, one clove, three drops of Tabasco sauce, one half teaspoonful of Worcestershire sauce, a pinch of sugar, a pinch of mace, one pepper-corn, a half teaspoonful of onion juice, three or four crushed celery seeds, two even teaspoonfuls of pulverised gelatine, one fourth of a cup of cold water and salt to taste.

If not convenient to use consommé, a bouillon cube may be used in its place, putting three fourths of a cupful of boiling water on the cube.

Soak the gelatine in one fourth cupful of cold water while preparing the rest of the jelly.

Add to the consommé—or dissolved bouillon cube—the clove, Tabasco sauce, etc., and simmer for a few minutes; then add the soaked gelatine, stir well and strain through a wet cloth; taste, and add salt if needed.

Pour out in a dish and set away to harden. If the flavour of garlic is relished, rub the dish lightly with a cut clove of garlic before pouring in the jelly.

PLAIN OMELETTE WITH SPANISH SAUCE.

Two eggs, one fourth of a cupful of milk, one half of an even tablespoonful of flour (struck measure), a pinch of salt, a large pinch of Paprika and a dust of black pepper.

Mix the flour with the milk, putting the milk in a little at a time to prevent lumping, add to the eggs and beat with the Dover egg-beater until frothy and light; then beat in the pepper.

Put a teaspoonful of butter into the blazer and when hot, but before it scorches, pour in the egg mixture. Stir with a fork and tilt the blazer, as the fork lifts the omelette from the edge, so that the uncooked portions may run to the bottom.

If cooking too fast, hold the blazer a little away from the flame.

As soon as the omelette is a little set, but while it is still creamy, take the blazer from the flame, sprinkle on a little salt, and fold or roll it into a roll, and serve plain or with a ladleful of sauce on each portion.

A Spanish sauce is a popular one, and can be made beforehand, thus:

Put a pint of ripe tomatoes on the range to cook slowly. If fresh tomatoes, skin and cut into dice; if canned, cut and mash fine and add a chopped stalk of celery.

In a little pan, put two tablespoonfuls of diced ham or fat bacon, and as soon as it fries crisp add a minced onion, medium sized, and when this is slightly browned, but not burnt, turn all into the tomatoes. Add one clove, two peppercorns and a pinch of mace. Cook down one third.

Season with salt and a dust of cayenne and rub through a sieve just coarse enough to keep back the seeds.

Put back on the stove and add half of a chopped Spanish sweet pepper and a teaspoonful of capers; simmer a few minutes and put into a bowl for the table, rubbed with a cut clove of garlic.

At supper time, put two level tablespoonfuls of butter in the blazer (or use a little saucepan over the alcohol lamp), and as soon as hot, put in half a dozen button mushrooms cut fine; toss about for five minutes, add a level tablespoonful of flour, stir and cook, then turn in the contents of the bowl and boil up. Add more salt if needed.

XII.

Finnan Haddie
in
Creamed Egg Sauce and Sherry Wine.

Welsh Rabbit with Ale.

Green Pepper with Cream Cheese Sandwiches.
Lemon Sandwiches. Ham Sandwiches.
Game Sandwiches. Currant Jelly Sandwiches.
Maple Sugar with Walnut Meat Sandwiches.

Rhine Wine. Ale. Coffee.
Fruit. Cake.
Mineral Waters.

FINNAN HADDIE WITH CREAMED EGG SAUCE AND SHERRY WINE.

Finnan haddie is haddock, dried and smoked. Cut off as much as will fill a pint measure. Rinse and wipe, then tear into inch pieces, removing skin and bones. Put into a bowl for the table.

At supper time, distribute the fish over a pie-plate, drilled full of holes, which fits over the hot-water pan; cover with the chafing-dish cover, and steam for five minutes. Dust with black pepper and put the fish into a bowl and cover it.

Beat up, until light, two eggs; add a half-cupful of cream, a pinch of salt, and a liberal dust of Paprika.

Put into the blazer two level tablespoonfuls of butter, and as soon as it is hot, add two level tablespoonfuls of flour.

Cook for a minute, stirring constantly without scorching; add a large pinch of salt and half a cupful of milk; stir this in thoroughly, and add the beaten eggs and cream.

When these are well stirred together, put the blazer over the hot-water pan, add two table-

spoonfuls of sherry and stir until thick and creamy, but not long enough to curdle the eggs.

Now add the fish, cover, and when heated it is ready to serve. This quantity will serve four persons.

If one has immediate use for the whites of the eggs and a richer sauce is desired, use only the yolks beaten in the cream.

WELSH RABBIT WITH ALE.

Grate one fourth of a pound of cheese and put it into a covered bowl for the table.

When ready to make the rabbit, put a level tablespoonful of butter into the blazer, and as soon as it melts add a scant half-cupful of ale (not beer).

Let this boil up, dust in a pinch of cayenne and a sprinkle of salt; put the blazer over the hot-water pan and stir in the cheese.

As soon as the cheese is melted smooth and creamy, beat in a half-teaspoonful of baking powder and remove the blazer from the hot-water pan, as too much heat will spoil the rabbit, and serve at once on buttered toast.

The toast may be brought to the table in a hot covered dish. The crust should be removed from the bread before toasting, and it should be spread with butter in which a little Paprika is mixed before putting it into the dish.

To make a successful Welsh rabbit, the cheese must be full-cream October American dairy cheese.

A filled cheese—one in which foreign fat takes the place of the natural cream—will make a tough, curdling mass, as the lard melts and separates from the curd, instead of producing the velvety quality so prized in a rabbit.

XIII.

Oysters on Bacon with Buttered Crumbs.

Scrambled Eggs.

Celery Sandwiches. Sardine Sandwiches.
Cream Cheese with Pimola Sandwiches.
Duck Sandwiches. Lemon Jelly Sandwiches

Seltzer with Claret.
Coffee.
Cake. Fruit. Mineral Waters.

OYSTERS ON BACON WITH BUTTERED CRUMBS.

Cover the blazer with thinnest slices of bacon, and as soon as they are a little crisp, turn them and lay on each a fine oyster. Sprinkle with black pepper and cover the blazer.

When the oysters are plump and their edges are ruffled, they are ready to serve.

Lift bacon and oysters out together with a broad-bladed knife, and when they are on the plates put a teaspoonful of browned and buttered crumbs on each.

The bacon fat and oyster juice, remaining in the blazer, may be made into a delicious sauce to serve on squares of toast, if one so desires.

Sprinkle in a little flour, and after cooking a minute, add cream and cook and stir until of the right consistency for sauce.

SCRAMBLED EGGS.

Beat up four eggs with four dessert-spoonfuls of cold water and season with a little Paprika.

Heat in the blazer four even tablespoonfuls

of butter, and as soon as it is hot, but before it browns, turn in the eggs and stir gently, but constantly, with a round-pointed wooden spoon; add at the last a small sprinkle of salt.

As soon as the eggs are of a creamy consistency that will not run, but are yet soft and juicy, they are ready for eating.

A moment's too long cooking will harden and spoil the eggs. Serve with whipped cream.

Pass any preferred jelly,—currant, grape, Bar-le-Duc, or orange marmalade.

XIV.

Fried Oysters.

Omelette with Cheese Sauce.

Roquefort Cheese Sandwiches.
Anchovy Sandwiches.
Turkey Sandwiches. Sweet Pepper Sandwiches.
Mutton Sandwiches. Celery Sandwiches.
Currant Jelly Sandwiches.

Beer or Moselle. Café au lait.
Oranges Sliced in Wine. Cake.
Mineral Waters.

FRIED OYSTERS.

Just before supper, drain the oysters and put them in a bowl for the table.

In another bowl, put some fine rolled crackers crumbs. Saltine crackers, the little oysterettes, milk or soda cracker may be used. With the saltines, no extra salt will be needed.

Put into the blazer a teaspoonful of butter and as soon as it is hot, add the oysters, rolled one by one in the cracker dust; put them in even rows in the blazer.

By the time the bottom of the blazer is covered, those first put in should be ready to turn. Pepper lightly and use a broad-bladed knife for turning.

Twenty-five oysters will take two tablespoonfuls of butter. Put the second half in as needed.

If something extra is needed to fill out the supper, an omelette may be added with any preferred sauce. Cheese, Spanish, mushroom, tomato, shrimp, anchovy, parsley, poulette, oyster, Hollandaise, maître d'hôtel, whipped cream and creamed egg sauces are some of the delicious ones.

CHEESE SAUCE FOR OMELETTE.

Put into the blazer two level tablespoonfuls of butter and one level tablespoonful of flour, a pinch of salt and a scant salt-spoonful of Paprika.

Stir and cook, then stir in a half-cupful of rich creamy milk and when this is smooth and boiling, stir in a half-cupful of grated, full-cream, American cheese.

Cook just long enough to melt the cheese, stirring all the time, then beat in a half-teaspoonful of baking powder and remove from the fire immediately.

This sauce may be made in a little saucepan over the alcohol lamp, if there is not an extra chafing-dish in which to make it.

A few minutes' standing will not spoil it, but the sooner it is served the more delicious it will be.

The omelette cannot wait, so the sauce must be in readiness before, or at the time, the omelette is ready to serve.

PLAIN OMELETTE.

Make the omelette of four eggs and four dessert-spoonfuls of cold water whisked together until quite frothy. Put into the blazer a tablespoonful of butter, and when very hot pour in the beaten eggs.

Stir with a fork and draw away the cooked

portion at the edges, tilting the blazer so that the uncooked eggs may run into the empty space.

As soon as the omelette is set, but while it is still creamy and quite juicy, slip a knife blade underneath to loosen it from the blazer, and either roll up, or fold one half over on the other.

Serve immediately with the cheese sauce.

ORANGES SLICED IN WINE.

Peel the oranges, then draw off with a sharp knife as much of the tough white portion as possible; divide them, into quarters, and cut each quarter crosswise into thin slices.

Put into a glass dish for the table and sugar lightly. Then pour on enough sherry, Madeira, or Maraschino to cover.

Oranges should not be prepared long before they are eaten.

XV.

Minced Ham with Soft Cheese in White Sauce
on Buttered Toast.

Madeira Jelly.

Canapés with Spiced Tomato Sauce.
Chicken Sandwiches. Lettuce Sandwiches.
Deviled-Egg Sandwiches. Sardine Sandwiches.

Café au lait.
Champagne Cider.
Fruit. Cake. Seltzer with Claret.

MINCED HAM WITH SOFT CHEESE IN WHITE SAUCE ON BUTTERED TOAST.

Chop very fine cold boiled or fried ham and put it away in a bowl for the table. A cupful of ham will be needed for four slices of toast.

At supper time, put in the blazer two even tablespoonfuls of washed butter (to extract the salt) and the same quantity of flour; cook and stir a minute and add a cupful of rich creamy milk, a fourth of a teaspoonful (which is equal to a salt-spoonful) of Paprika and stir until smooth.

Add, now, the minced ham, and after stirring it gently through the sauce, dot the surface with small lumps of cheese—yellow cream cheese, such as comes in jars.

Put on the chafing-dish cover, set the blazer over the hot-water pan, and as soon as the cheese is heated through and melted a little, turn the lamp out. Put spoonfuls of this on rounds of toast and place a square of Madeira jelly on the plate.

If the ham is not very salt, the butter for the sauce need not be washed.

To wash butter, put it in a bowl of cold water and knead it with a little wooden spoon or knife-blade for a few minutes; then dry with a napkin and it is ready to use.

MADEIRA JELLY.

Soak three even teasponfuls of pulverised gelatine in a half-cupful of cold water for ten minutes; add three or four grains of salt, two teaspoonfuls of sugar, and stand the dish on the side of the stove to get warm.

As soon as the gelatine and sugar are dissolved, pour a half-cupful of Madeira wine into it, stir and then turn it into five little moulds or into a dish that will mould the jelly about an inch in thickness.

A little more Madeira with a little less water may be used if a richer jelly is wanted; but whatever the proportions of wine and water, there must be a cupful altogether for the three level teaspoonfuls of gelatine.

If less gelatine is used the jelly will not hold its form so well when put into a warm room. Keep on ice until just before sitting down to the table.

XVI.

Panned Oysters on Toast

Scotch Woodcock.

Anchovy Sandwiches.
Horseradish and Lemon Sandwiches.
Olive Sandwiches.
English Walnut Sandwiches.
Brown-bread Fingers.
Roquefort Cheese Sandwiches.
Roast Turkey Sandwiches

Cranberry Jelly.

Sauterne. Coffee.

Fruit. Cake. Seltzer and Claret.

PANNED OYSTERS ON TOAST.

Melt two tablespoonfuls of butter in the blazer, add a dust of black pepper and a scant cupful of oyster juice drained from a pint of oysters. Stir, add salt to taste, and boil for a minute.

Add the drained oysters, and as soon as they boil up, count thirty, turn out the flame and serve on dry buttered toast with a quarter of a lemon on each plate.

This is a very simple way of cooking oysters and a very popular one for those who are fond of the unalloyed flavour of the oyster.

Another easy and favourite way is steamed oysters; and still another simple way is panned oysters served without toast. Both of these can be served simply with salt and butter, or with maître d'hôtel sauce.

The rules for the above preparations will be found in High Tea.

SCOTCH WOODCOCK.

Make the sauce in this way: Put into the blazer two even tablepoonfuls of butter, and when

hot, but before it discolours, stir in two even tablespoonfuls of flour.

Cook a minute and add a cupful of cream and milk, half and half, and when this is smooth, pour it slowly into the beaten yolks of two eggs, beating constantly, so as to mix thoroughly.

Add salt to taste and a saltspoonful of Paprika; pour back into the blazer and set the blazer over the hot-water pan.

Cook and stir until the eggs are set, then turn out the flame.

There are two preparations on which this sauce may be served, either of which forms a highly relishable dish.

One is to halve lengthwise hard-boiled eggs, sprinkle with salt and pepper and put each on a round of anchovy toast with the sauce poured over.

Another is to scramble the eggs instead of boiling them, season with a little salt and pepper and serve spoonfuls on the rounds of anchovy toast, with a large ladleful of sauce poured over the whole.

The bread is cut in suitable rounds and toasted a delicate brown.

The anchovy paste is mixed with creamed butter, spread evenly on the toast, and brought to the table on a heated platter.

If one has a toaster, the anchovy butter, already prepared, may be spread at the table as the toast is made.

XVII.

Chicken Omelette with Cream Sauce.
Thin Bread and Butter.

Celery Sandwiches. Cream Cheese Sandwiches.
Roast Beef Sandwiches.
Currant Jelly Sandwiches.

Coffee in Percolator.

Ham Browned in Butter with Egg Sauce.

Sauterne.

Chicken Sandwiches. Oyster Sandwiches.
Spiced Tomato Sauce Sandwiches.
Madeira Jelly.
Preserved Pineapple Sandwiches.

Cake. Fruit. Claret Punch.
Charged Waters.

CHICKEN OMELETTE WITH CREAM SAUCE.

For the omelette, beat four eggs very light with four dessert-spoonfuls of cold water.

Make a sauce of five even tablespoonfuls of chicken gravy, broth or jelly, two even tablespoonfuls of butter, two even tablespoonfuls of flour, and three fourths of a cupful of rich, creamy milk.

If there is no gravy use a cupful of milk. When this is perfectly blended and smooth, add a tablespoonful of minced parsley, five drops of Tabasco sauce, and salt agreeably.

Keep hot while making the omelette thus:

Put a generous tablespoonful of butter into the blazer, let it run up against the sides, as well as all over the bottom while melting, and as soon as it is hot pour in the eggs. Use a silver fork to stir the omelette and tilt the blazer after the eggs have become a little set at the bottom, drawing them away from one side and then the other to let the uncooked part reach the heat.

Do not stir so much, or so vigorously, as to prevent a flat and even surface forming at the

bottom, and lift the blazer occasionally away from the flame, if the eggs cook too fast.

When the omelette is a little set, but while still very soft and creamy, spread a cupful and a half of minced and seasoned cooked chicken upon it; fold one half upon the other, pour the hot sauce over it, turn out the flame and serve.

Dry buttered toast may accompany this omelette, with a tablespoonful of hot spiced tomato sauce or a little tomato catsup spread over its surface, or a slice of *de foie gras* mashed with a little butter.

HAM BROWNED IN BUTTER SERVED WITH EGG SAUCE.

Cut up two cupfuls of thin-sliced cold boiled ham into inch pieces. Heat two tablespoonfuls of butter, and, when boiling, add the ham; sprinkle with sugar and dust with black pepper and stir to keep from burning.

Serve spoonfuls on warmed plates with a ladleful of sauce. If there is only one chafing-dish, make the sauce in the blazer and use the hot-water pan for the ham; set it over the flame with the butter and cook the ham in it. It will take but a minute or two to brown.

Cream in the blazer two even tablespoonfuls of butter with two even tablespoonfuls of flour, a pinch of salt, a dust of cayenne, and a cupful

of thin cream. When this has cooked smooth, stir in gently two chopped, cold, hard-boiled eggs. When heated through, the sauce is ready.

The egg sauce used in Scotch Woodcock in Number XVI may be used instead of the one quoted above, if one so prefers; a spoonful or two of sherry added will convert it into a semblance of Sauce à la Newberg.

XVIII.

A Club Man's Supper.

Ham Ablaze.

Maître d'Hôtel Potato Salad.

Caviare Canapés.

Boston Brown Bread
and
Baked Bean Sandwiches.
Roast Beef Sandwiches. Cheese Sandwiches.
Sliced Cold Chicken with Aspic Jelly.
Coffee with Cream.
Bar-le-Duc Sandwiches.

Charged Waters.
Fruit. Cake. English Walnuts. Port Wine.

HAM ABLAZE.

Put a tablespoonful of butter in the blazer and when hot put in slices of cold boiled ham to brown delicately.

Sprinkle on two teaspoonfuls of sugar; cover, and by the time the sugar is melted, the ham should be heated through and ready to turn. It needs but a minute's cooking on the sugared side, as it must not be burned, only scorched slightly.

Occasionally lift the blazer up from the flame; if the butter seems in danger of burning, raise and lower it judiciously, so as to keep the blazer at the right temperature.

When done, turn out the flame, pour over the ham a half cupful of rum, set it ablaze with a lighted match, and when the alcohol has burned a little, put out the blaze.

Serve each portion with a spoonful of the juice from the blazer.

A pound of sliced ham will serve six persons.

If the ham is juicy, there may have exuded too much to allow the rum to burn freely. In this case, either pour out the juice, returning it

to the blazer when the rum has been extinguished; or transfer the ham to a platter, pour on the rum and when the blaze is put out, return it to the blazer.

MAÎTRE D'HÔTEL POTATO SALAD.

Cut into slices enough hot, freshly-boiled potatoes to fill a quart bowl, sprinkle with salt and black pepper, and distribute through them in layers, maître d'hôtel sauce and set away to get cold.

Make the sauce in a bowl. It will take, for the above quantity of potatoes, a cupful of butter. Stir the butter to a cream and then stir in, by degrees, the juice of a lemon. Add a large pinch of cayenne and a half cupful of parsley minced very fine.

Make the sauce first, so that it may be in readiness for the potatoes while in their first delicious heat. If they get cold, or are kept waiting in the oven, they are apt to become sodden and glutinous and will not, in that condition, absorb the butter in the sauce as they should if the salad is to be perfect.

XIX.

Suprême of Chicken.

Maître d'Hôtel Potato Salad.
(see No. XVIII.)

Bread and Butter Sandwiches.
Currant Jelly or Bar-le-Duc Sandwiches.
Anchovy Sandwiches. Ham Sandwiches.
Lemon Sandwiches.
Roast Beef with Horseradish Sandwiches.

Charged Waters.
Coffee. Burgundy or Claret
Sliced and Sugared Oranges
in
Strawberry Juice.
Cake. Punch.

SUPRÊME OF CHICKEN.

Cut off the neck, the wing-tips, and lower leg joints from a plump young chicken weighing about three and a half pounds; lay them, with the giblets, on the bottom of a casserole, stew-pot or saucepan, having a close-fitting cover.

Put in a minced onion the size of an egg, or a shallot, a sliced three-inch carrot, four whole pepper-corns, a pinch of cayenne, a pinch of mace, a celery stalk, and some parsley sprays.

Pour on this a cupful of boiling water and lay the body of the chicken upon the pieces in the bottom of the casserole in such a way that the pieces form a support. The body should be split carefully so that the breast is not mangled and laid, inside downward, until nearly done, and then turned over to finish in the juice.

Test occasionally with a fork. Chickens must not be overdone and yet they must be cooked long enough to be tender and succulent.

Put the pot on the stove to boil quickly for a few minutes, to seal up the juices, then simmer gently closely covered, until done. Put a weight

on the lid, if necessary, to keep it close and the steam from escaping.

When cool enough to handle, remove the breast and choice white meat from the wings; put into a bowl and salt lightly. The meat should be kept in large enough pieces so as not to look mangled or minced as it lies in the sauce.

Strain the juice or broth, from the pot, season with salt, and pour enough of it in the bowl to just cover the meat and set away until supper time.

When cold, this juice will have turned into jelly and is not to be removed; but the chicken and the jelly go into the sauce at the same time.

Remove the dark meat from the bones, add salt and pepper and the liver, and pour over it the rest of the juice. This part of the chicken is not needed for the suprême.

Break up the bones, return to the pot with the skin and vegetables, add a quart of water, and boil down until it is reduced to a cupful, strain into a bowl. Add another quart of water to the bones and boil the same way. Strain and add to the first cupful of juice. Put two thirds of a cupful of this into a small bowl for the table to be used in the sauce.

This broth or stock is of value for cooking mushrooms, cauliflower, onions, etc., for poaching eggs, besides being the foundation for many sauces.

At supper time, make the sauce thus: Melt in the blazer four even tablespoonfuls of butter, add two rounding tablespoonfuls of flour and when cooked, stir in the two thirds of a cupful of the chicken broth; stir and boil until smooth.

Beat the yolks of two eggs, then beat into them a half cupful of rich or "double" cream and add to the contents of the blazer. Put the blazer over the hot-water pan, stir until the eggs are set, and then add the chicken.

As soon as the chicken is thoroughly heated, turn out the lamp, because too much heat will curdle the eggs. Season, if needed, with a little more salt and pepper; and parsley if desired.

Suprême of Chicken is a delicate dish. It may be seasoned to suit any special taste, but when young chickens have that distinctive sweetness which belongs to fine flavoured and choice poultry, it would seem a mistake to add foreign flavourings or condiments to drown out or overtop their natural delicacy and savouriness.

XX.

Oysters d'Hôtel Brunswick.

Creamed Chicken with Mushrooms.
Aspic Jelly.

Anchovy Sandwiches. Celery Sandwiches.
Corned Beef Sandwiches. Curry Sandwiches.
Currant Jelley, or Bar-le-Duc Sandwiches.

Coffee made in Percolator.
Moselle with Seltzer.

Cake. Fruit. Punch.

OYSTERS D'HÔTEL BRUNSWICK.

Parboil a pint of oysters in their own juice, drain, add salt and pepper, and cover the dish to keep hot.

Now put in the blazer two heaping tablespoonfuls of butter, one even tablespoonful of flour, and cook; beat an egg, then beat into it a cupful of cream, and place the blazer over the hot-water pan.

Stir until the cream is hot, then add the oysters, and when these are hot, sprinkle over the top the juice of a lemon and sprinkle chopped parsley over the lemon juice.

Hot buttered toast may be passed with the oysters.

CHICKEN CREAMED WITH MUSHROOMS.

Put into a bowl for the tray, two cupfuls of cut-up cold chicken.

At supper time, heat in the blazer two even tablespoonfuls of butter, or chicken fat skimmed

from gravy, add half a cupful of mushrooms and toss about for a minute.

Remove the mushrooms and add to the blazer another tablespoonful of butter and cook in it two even tablespoonfuls of flour.

Add a half cupful of seasoned chicken broth, or gravy, and cook.

Add a tablespoonful of minced celery, one-fourth of a teaspoonful of salt, a pinch of cayenne and dust of black pepper; when this is stirred in and smooth, stir in a cupful of thin cream, add the chicken and when hot, add the mushrooms and put the blazer over the hot-water pan.

If there is no chicken broth, use a little bouillon cube, a teaspoonful of onion juice, a speck of mace, and half a cupful of hot water, or juice from canned mushrooms.

XXI.

Escalloped Oysters
or
Fricasseed Oysters.

Fried Mushrooms.

Tongue Sandwiches. Celery Sandwiches.
Olive and Cheese Sandwiches.
Corned Beef and Mustard Sandwiches.
Sliced Tomato with Mayonnaise Sandwiches.

Charged Waters.
Moselle Wine.

Fruit. Cake. Coffee.

ESCALLOPED OYSTERS.

Put into the blazer two tablespoonfuls of butter, and when melted, stir in half a cupful of cream with a pinch of mace.

As soon as the cream boils, put in a layer of drained oysters, sprinkled with cracker crumbs, salt and pepper.

Lay on this another layer of oysters and more cracker crumbs, salt and pepper, and dot this second layer with butter.

Put the chafing-dish cover on and cook for five minutes, then set the blazer over the hot-water pan for another five minutes. Turn out the flame at the expiration of the second five minutes, and serve.

FRICASSEED OYSTERS.

At supper time, rub a small bowl with a cut clove of garlic and beat up in it two eggs; then beat into them a cupful of thin cream. Add a tablespoonful of parsley, a dash of cayenne, a little black pepper, and a pinch of mace.

Put into the blazer two heaping tablespoonfuls

of butter and when hot, lay in forty or fifty oysters; lifting them from the juice with a slit spoon, or a very open skimmer. To use a fork might pierce them.

Stir, and as soon as they begin to cook, count thirty and then stir in the eggs and cream.

Put the blazer over the hot-water pan, add salt to taste and as soon as the eggs have thickened the sauce, the dish is ready.

Serve on the plates small pieces of bread fried a delicate brown in butter or oil, and pass lemons cut in quarters.

FRIED MUSHROOMS.

Peel, wipe, and cut into slices, half a pound of fresh mushrooms. Put them in the hot-water pan with salted water, acidulated with lemon juice, and boil for about a minute; then skim them out and fry in hot butter in the blazer for a few minutes—not more than three or four.

Add chopped parsley and a little lemon juice and keep hot while cooking the oysters. If there are two chafing dishes, the oysters and mushrooms may be cooked simultaneously.

Canned mushrooms may be used when fresh mushrooms are out of season. Canned mushrooms are simply drained from their juice and fried for two or three minutes in hot butter.

If one likes sauce with mushrooms, some of the juice may be thickened with a little flour rolled in butter, and cream added with salt and pepper.

XXII.

Clam Chowder
or
Lamb's Kidney Omelette
with
Mushrooms.

Egg Sandwiches. Celery Sandwiches.
Cheese and English Walnut Sandwiches.
Tomato Sandwiches. Ham Sandwiches.
Chicken Salad Sandwiches
or
Chicken Salad with Bread and Butter
Sandwiches.

Coffee. Tea. Charged Waters.
Cake. Fruit. Chocolate with Whipped Cream.

LAMB'S KIDNEY OMELETTE WITH MUSHROOMS.

For a hearty little supper dish, easily prepared, and quite inexpensive, lamb's kidney omelette can hardly be excelled, either for the above mentioned reasons or for its very own appetising and delightful qualities.

It is a popular omelette, either with or without mushrooms, but the mushrooms add so much to the flavour of the kidneys and to the pleasing delicacy in appearance that the little extra trouble in cooking them need not be considered.

Allow a kidney for every person.

Remove from two kidneys the enveloping skin, split, cut out the veins and fat found in the centre. Wash and put into cold water to cover, with a pinch of baking soda for each kidney, and bring to a quick boil.

Drain and chop into pieces. Rub a bowl with a cut clove of garlic, put the chopped kidneys in it, sprinkle with cayenne pepper, and set away covered.

At supper time, put two even tablespoonfuls of butter into the chafing-dish and when hot,

add a fourth of a cupful of mushrooms and toss about for a couple of minutes. Skim them out and put into a bowl.

Add another spoonful of butter to the blazer, put in the chopped kidneys and toss them about until a rich brown.

Add a little salt and a half cupful of seasoned broth or thin gravy, or if neither of these is to be had, one fourth of a teaspoonful of beef extract or a bouillon cube, dissolved in half a cupful of boiling water. Stir in a minced shallot or a little onion juice, a tablespoonful of flour and boil a few minutes.

Make the omelette and when it is ready to fold, lift out the kidneys from the sauce and place on one half and fold over the other half.

Add the mushrooms to the blazer containing the sauce and as soon as hot, which will take but a moment, serve a ladleful on each helping of omelette.

Allow an egg for every person in making the omelette.

Add to each egg a tablespoonful of cold water, beat until light, and turn into the blazer in which a teaspoonful of butter is boiling. Add salt just before the omelette is ready to turn. Let it be very creamy.

If there is but one blazer, the hot-water basin may be utilised for cooking the kidneys and mushrooms.

CLAM CHOWDER.

Scrub clean, rinse, then peel and slice very thin a pint of raw unblemished potatoes; add two chopped onions and a pint of boiling water.

Put this into a saucepan with a quarter of a pound of diced salt pork which has been fried and partially drained from its drippings, a pint of tomatoes—skinned and sliced—a half teaspoonful of Paprika and boil until the potatoes are tender. Then add the strained juice from two dozen clams—there should be about a pint of juice—and boil for about five minutes and set away until supper time.

If hard-shell clams, chop fine and put away in a bowl. Either hard- or soft-shell clams may be used with equally good results.

If unshelled soft-shell clams (called sometimes the "long" clam) are sent, cut off and discard the long end. If they come shelled and on a cord, this part has already been taken off. Cut off the tough portion that the cord runs through and chop fine; add the soft part and chop once or twice and put away in a bowl.

At supper time, put into the blazer two tablespoonfuls of butter and when it is melted and bubbling, stir in a teaspoonful of flour and cook until the butter begins to yellow.

Then add the chowder and let it boil for a minute, after boiling begins. It will take some

time to reach the boiling point, but when it does, pour in the chopped clams and let the whole boil for another minute and turn out the flame.

After the clams enter the chowder, long cooking will make it indigestible. The longer clams cook, the tougher they become; so when any left-over chowder is to be reheated, it should be done expeditiously and with only enough heat to make the dish palatable.

The quantity here given is a little more than two quarts of chowder. Half the quantity will be enough for five portions.

XXIII.

Fried Lamb's Kidneys on Toast
with
Madeira Sauce and Mushrooms.

Saratoga Chip Potatoes.

Sardine or Anchovy Sandwiches.
Ham Sandwiches. Lettuce Sandwiches
Turkey or Roast Beef Sandwiches.
Peanut Sandwiches. Olive Sandwiches.

Coffee with Cream.
Claret.
Charged Waters.
Omelette with Bar-le-Duc Preserves.
Philadelphia Cream Cheese Sandwiches.
Maraschino Punch.

FRIED LAMB'S KIDNEYS ON TOAST WITH MADEIRA SAUCE AND MUSHROOMS.

Remove the enveloping skin from eight kidneys if the dealer has neglected to do so; split each, cut out the little veins and bunch of fat found in the centre. Add a fourth of a teaspoonful of baking soda and a teaspoonful of salt to enough cold water to cover; wash each piece in this and throw away the water. Wipe dry on a cloth, roll lightly in flour, pepper with Paprika, rub a bowl with a cut clove of garlic and put away for the table.

Just before supper time, slice the kidneys. If sliced too long beforehand they will lose their juices. Put four even tablespoonfuls of butter into the blazer and a chopped shallot or slice of onion; after frying a few minutes, the shallot may be removed, pressing out the juice before removal, or it may be cut up fine and remain in the sauce.

When the butter has become a little brown, put in the sliced kidneys and fry; but do not add the juice in the bowl at this time.

When the kidneys are done which should be in five or six minutes, add salt and pepper and put them, but not the thin gravy, on four broad slices of dry buttered toast on hot plates.

Now put the juice from the bowl, if there is any, into the blazer containing the gravy. Add half a cupful of Madeira and boil this vigorously for a minute; then add a cupful of broth, consommé, or any stock on hand; if there is none, add a cupful of boiling water to an even half teaspoonful of beef extract and when dissolved, use that. Stir and boil and add a cupful of mushrooms previously fried for three minutes in butter, and when hot distribute the sauce over the kidneys and toast.

OMELETTE WITH BAR-LE-DUC PRESERVES.

Beat up four eggs with four dessertspoonfuls of cold water and cook in a tablespoonful of butter heated hot in the blazer. Stir with a four-tined fork, either of wood or silver, and slant the blazer when drawing the eggs away from the side so that the uncooked portions may run into the space thus made.

Keep the bottom as smooth as possible while gently stirring and fold or roll as soon as the eggs are a little set. Salt just before turning and extinguish the lamp.

With each spoonful, serve a spoonful of the rich Bar-le-Duc currants and pass cream cheese sandwiches.

A rich home-made jelly, heated and thinned with wine, may take the place of the Bar-le-Duc.

SARATOGA CHIP POTATOES.

The Saratoga Chip Potatoes which can be bought at the grocer's are the kind to use unless one has the facilities at home for making them as good. Sometimes the home product is far better than that from the store.

A shaver, a kettle of hot fat, a good cook, the best quality of potatoes, shaved, soaked, and dried, and plenty of patience are the prerequisites.

At supper time they may be reheated at the table over the flame in either the hot-water pan or the blazer. There must be no moisture or extra grease when re-heating, as the idea is only to crisp them a little.

Fresh Saratoga Chip Potatoes—that is, the perfect kind—are as relishable when cold as when hot.

XXIV.

Crab Meat with Radishes
or
Smoked Salmon in Cream Sauce.

Caviare Brown Bread Canapés.

Anchovy Sandwiches.
Celery and Caper Sandwiches.
Cold Sliced Duck with Currant Jelly.
Bread and Butter Sandwiches.

Claret.
Coffee made in Percolator.

CRAB MEAT WITH RADISHES.

Put into the blazer a tablespoonful of butter and when hot, add—a few at a time, so as not to suddenly chill the butter—a cupful of peeled and sliced radishes and toss them about; add a sprinkle of salt and a dust of black pepper. When tender, push them to one side, add two rounding tablespoonfuls of butter to the vacant place in the blazer, one teaspoonful of flour, one half teaspoonful of salt, one fourth teaspoonful of cayenne, and when this is cooked, add a half cupful of milk. Stir and boil a little, then stir in the yolks of two eggs beaten in a half cupful of cream.

Place the blazer over the hot-water basin, add a wine glass of sherry and at this time stir in the fried radishes; when the sauce thickens, put in a pint of crab meat and when this is hot, the dish is ready.

SMOKED SALMON IN CREAM SAUCE.

Cover a quarter of a pound of smoked salmon with cold water and soak for two or three hours.

Then transfer to lukewarm water, just enough to fully cover, place on stove and when hot remove to a part of the stove where it will keep hot (but not cook) for fifteen minutes. Flake and remove the bones before the fish becomes cold, and put away in a bowl for the table.

At supper time, make a sauce in the blazer of two even tablespoonfuls of butter blended with two even tablespoonfuls of flour; add a cupful of milk, stir and boil until smooth. Add six tablespoonfuls of cream, a tablespoonful of minced parsley, and turn in the fish.

Carefully coat the flakes with the sauce without mangling them, sprinkle with black pepper, and as soon as hot the dish is ready to be served.

On each plate put a piece of hot, buttered, crustless toast, a quarter of a lemon, and at the side of the toast put a large spoonful of salmon and sauce.

XXV.

Panned Soft-Shell Clams on Toast
or
Fricasseed Clams.

Welsh Rabbit.

Thin Brown Bread and Butter Sandwiches.
Sliced Cold Roast Beef or Cold Tongue, with
Cubes of Wine Jelly.
Sardine Sandwiches.
Lettuce with French Dressing Sandwiches.
Red Raspberry Jam Sandwiches.

Coffee. Claret.
Grape Juice Punch with Charged Water.

PANNED SOFT-SHELL CLAMS.

Cut off the tough portion from a dozen soft-shell clams, wash in their own liquor several times, with a very little water added, drain, and lay them on a plate. Do this just before supper time.

When at the table, put into the blazer two large tablespoonfuls of butter and when very hot, lay in the clams, one by one, so as not to cool the butter. Cook for about two minutes and with a spatula or broad-bladed knife, turn each carefully, fry the other side and place on hot buttered toast.

Make the sauce as follows, using some of the juice, and pour a little over each plateful of clams:

Heat two tablespoonfuls of butter in the blazer, add a tablespoonful of flour, stir in half a cupful of the juice, add cayenne pepper, and boil up; then add a cupful of cream and when hot serve.

FRICASSEED CLAMS.

Use hard-shell clams for a fricassee.

Save the juice from three dozen little-neck

clams and chop the clams into several pieces. Put the juice into one small bowl and the chopped clams into another, for the table.

Put into the blazer four even tablespoonfuls of butter, one tablespoonful of flour, and when cooked a few minutes, add a cupful of clam juice. Stir and cook smooth; then stir in the clams, boil up, put the blazer over the hot-water pan and add a tablespoonful of onion juice, a dash of cayenne, and a chopped green pepper, freed from pith and seeds.

Beat up an egg and beat into it a cupful of thin cream and add this to the clams. Stir gently with a broad, round-pointed wooden spoon and serve as soon as the whole is heated through and thickened to the right consistency. Taste to see if salt is needed.

The green pepper is not necessary and can be omitted if the flavour is not liked.

Boston Crackers, split, buttered, and dipped in sherry, are sometimes used to serve fricasseed clams on.

WELSH RABBIT À LA LOIE.

Mix together in a small bowl one teaspoonful of flour, one half teaspoonful of mustard, one half teaspoonful of salt, two pinches of red pepper, with two teaspoonfuls of ale (not beer).

Grate, or cut into minute pieces, a half pound

of full cream American dairy cheese. (The best is said to be the October cheese).

Put into the blazer a fourth of a bottle of ale, and when it boils, stir in the cheese; as soon as this is melted, stir in the contents of the bowl. Boil until it begins to thicken, then stir in an eighth of an even teaspoonful of soda and instantly pour on hot buttered toast.

XXVI.

Creamed Little-Neck Clams on Toast

or

Soft-Shell Clam Fritters with Bacon.

Scrambled Eggs with Mushroom Sauce.

Bun (Baba Cake). Cream Cheese Sandwiches.
Tomato or Radish Sandwiches.
Water Cress with Spanish Onion Sandwiches.
Shad Roe Sandwiches.

Rhine Wine. Charged Water.
Coffee. Punch.

CREAMED CLAMS ON TOAST.

Chop fine two dozen little-neck clams in the chopping-bowl and put them in a pretty bowl for the tray.

At supper time, put into the blazer two tablespoonfuls of butter and when melted, stir in a tablespoonful of flour. When this is cooked, stir in, gradually, a half cupful of cream. Stirring constantly, add a tablespoonful of tomato catsup, a large pinch of cayenne, and when all this is well heated and bubbling, add the chopped clams; stir gently, cook for four minutes, and set the blazer over the hot-water basin for a few minutes longer. Taste to see if salt is needed. Clams, being salty, are never salted until the dish is complete.

Five to seven minutes cooking is sufficient. If cooked long they toughen and become indigestible.

Have ready a hot, covered vegetable dish containing rounds of buttered toast. Put a round on a plate and cover with the creamed clams and add any seasonable garnishing—celery hearts, a slice of tomato, radishes, or a leek, but not lemon.

CLAM FRITTERS WITH BACON.

Use large soft-shell clams. Some dealers send them in their shells but generally this variety of clam comes shelled and is sold in bunches, tied together on a cord.

Cut off the tough portion and use, for frying, only the round soft body.

Rinse several times in the clam juice with a little water added, straining the sand out, after each washing, through cheesecloth of four or five thicknesses.

If the clams come in their shells, scrub each shell with a small scrubbing brush, such as is used for vegetables. Use two or three waters so as to be sure to get them clean; then, with a broad knife, open the shells and cut out the luscious morsel within, saving the juice to wash them in; when washed, put into a bowl for the table. Be careful not to bruise the clams while washing.

At supper time, fry some bacon and fry the fritters in the hot drippings.

Make a batter of a beaten egg and a heaping teaspoonful of flour, add salt and cayenne pepper; dip the clams in the batter, then into cracker dust, and fry a delicate brown. Each dozen clams will take one egg.

Each fritter is served on a slice of bacon.

If desired, some of the bacon fat may be made into a sauce, by adding a little rich cream to a

little of the hot drippings and sediment in the pan or blazer in which it was fried; and, when hot, served on the clams.

Wine is sometimes added to the bacon fat and cream, but for the lover of plain, old-fashioned American cooking, wine is not considered a necessary or even an always desirable addition for flavouring meats. People having such tastes prefer not to have the flavour of the things they eat disguised by wine. They want their reed birds, woodcock, underdone roast beef, oysters, terrapin, and the other things, rich in the perfection of their own sweetness and flavour, served with the simple condiments of salt and pepper. If they have wine, they want it as a beverage and not in a sauce. The exception, of course, is made for dishes that need a brace to make them palatable or to keep them from being insipid. Certainly clams cannot be classed among these.

SCRAMBLED EGGS WITH MUSHROOM SAUCE.

Put into the blazer, or small saucepan, a tablespoonful of butter; when hot, add a cupful of mushrooms and cook, stirring for about three minutes.

Add to the blazer a cupful of milk and cream, half and half, and when hot, stir in two even

tablespoonfuls of butter blended with two tablespoonfuls of flour and a saltspoonful of salt. Minced parsley may be added, or a few drops of lemon juice.

The eggs are beaten up with a dessertspoonful of water to each egg and put into a blazer with a teaspoonful of butter for each egg; stirred and tossed about until creamy, then salted lightly, peppered, and served in spoonfuls with the mushroom sauce.

Canned mushrooms may be used. Fresh mushrooms, if large, must be cut into pieces. Be careful not to bruise them, as some varieties are easily spoiled by careless handling.

XXVII.

Fillets of Chicken with Mushrooms.
Oysters on Toast with Maître d'Hôtel Sauce
or
Shad Roes Hollandaise Sauce.

Tomato Sauce and Lemon Quarters.

Bread and Butter Sandwiches.
Celery Sandwiches.
Chicken Liver Sandwiches.
Brown Bread and Cream Cheese Sandwiches.
Roast Beef Sandwiches.
Burgundy with the Chicken.
Sauterne with Shad Roe.
Pear Marmalade Sandwiches.
(Pears boiled in syrup with ginger root and lemons).

Coffee. Charged Waters.

FILLETS OF CHICKEN WITH MUSHROOMS.

Carefully remove the breast and the meat from the upper joint of the wings from a fine tender chicken; slice into small even pieces, dust with pepper, a sprinkle of onion juice, a sprinkle of minced parsely, and lay on a plate rubbed with a cut clove of garlic; cover closely until ready to use.

At supper time, put a tablespoonful of butter in the blazer and when hot lay the fillets in it, side by side to cook, turning when half done. The cooking will take about five minutes for each side. Avoid burning the butter. Keep it at proper heat by raising the blazer now and then from the flame.

Make a sauce thus:

Blend two even tablespoonfuls of butter with two even tablespoonfuls of flour and divide into four equal parts. Boil a cupful of milk and cream, half and half, and stir in the buttered balls, one at a time, only putting in the next when the preceding one has been stirred through and cooked thoroughly. Now add a cupful of

mushrooms which have been cooked for three minutes in a tablespoonful of hot butter; salt and pepper. (If the mushrooms are large ones, break into small pieces.)

Canned button mushrooms may be served whole, or sliced, according to taste. Many prefer them whole, regarding them as far more delicious so, than when sliced.

Serve sherry with the fillets. Those who enjoy the flavour of wine in their chicken may add it at their pleasure.

Chicken fillets may also be made from cold cooked chicken;—an oven roast, boiled, or cooked in a casserole. Only the breast and upper wing joints are used for fillets.

If the sauce seems a little thick, thin with some of the mushroom liquor from canned mushrooms, or a little chicken broth or milk.

OYSTERS ON TOAST WITH MAÎTRE D'HÔTEL SAUCE.

Put a tablespoonful of butter in the blazer, and when melted, lay in oblong pieces of delicately toasted bread, and lay a fine, fat, drained oyster on each. Put on the cover and as soon as the edges of the oysters ruffle and the oysters become plump, dust with a little salt and pepper, and serve with maître d'hôtel sauce.

The sauce should be a little softened, by stand-

ing, after being made. If, however, it is made early in the day and kept on ice, it should be removed from the ice-box sometime before supper. If too cold, it will chill the oysters.

Usually this sauce is made for immediate use and it is not generally known that it can be kept on ice for any number of hours or even until the next day. The butter keeps the parsley from wilting and the lemon also seems to have the same effect.

SHAD ROE. HOLLANDAISE SAUCE.

Dredge the shad roes with a little flour, pepper lightly, and fry in the blazer in butter or olive oil. The heat must not be too great or the butter will burn before the roes are done.

If bacon is relished, a few slices of fat bacon, cut exceedingly thin, may be fried first and after removal, the roes may be fried in the drippings. A small piece of bacon is served with each portion of roe. Cream is added to the bacon fat in the proportion of three of cream to one of fat and after cooking and stirring a few minutes, it is served as a sauce. This, with some, is a favourite way of cooking shad roes, but the delicate flavour is lost, somewhat, in the stronger one of the bacon.

The Hollandaise sauce is omitted when bacon is used.

To make Hollandaise sauce, beat four tablespoonfuls of butter to a cream; beat in the yolks of two eggs and add, gradually, two teaspoonfuls of best cider vinegar, a fourth of a teaspoonful of salt, and a dust of white pepper (known by chefs as Mignonnette). Add to this, slowly, four tablespoonfuls of boiling water and when all is beaten together, to a creamy light mass, set the saucepan in the hot-water pan and stir round and round with a small wooden spoon until hot.

Hollandaise sauce must never boil and the cook when making it, must not neglect the task for a single instant. One hand must be stirring while the other holds the saucepan so that it may be lifted from the water as soon as the sauce shows signs of thickening. If, perchance, it becomes too thick, stir in a little hot water.

A spoonful of sauce and a quarter of lemon are served with each helping of roe.

The rule given here is said to be the original Hollandaise sauce. The innovations made from time to time have been lemon juice, onion, spices, etc., even wine, which turn it into quite another kind of sauce. Such liberties are taken with many sauces and other dishes, as well, and sometimes the changes are so radical that the inventors would hardly recognise them as their own, in anything but name.

Even names are changed. An example of this is the change in the name of the sauce invented

by that popular *bon vivant*, Ben Wenberg, who years ago flourished in New York. For a long time it was on the bills of fare as Lobster à la Wenberg but afterwards, it became known as Lobster à la Newberg; the first syllable of the name being written backward, out of some small spite or disregard, perhaps, for the inventor. Some people of the present time think it was named for the city of Newburg on the Hudson and we have Newburg and Newburgh over and and over.

"À la Newberg" seems to most people, fit company for any dish. Certainly this sauce makes almost anything in the way of fish better for its golden presence; and when added to some varieties of meat and game, their character is changed delightfully. However, it seems to belong pre-eminently to the lobster, and long may it reign.

XXVIII.

Lamb's Kidneys in Madeira Wine
with
Radishes and Truffles. Sauce à la Newberg.

Saratoga Chip Potatoes.

Bread and Butter Sandwiches.
Capers and Celery Sandwiches

Chianti. Coffee.
Charged Waters.
Grape Fruit in Maraschino.

LAMB'S KIDNEYS IN MADEIRA WINE WITH RADISHES AND TRUFFLES. SAUCE À LA NEWBERG.

After skinning, split the kidneys, draw and cut out the veins and white fat found in the centre. Wash, one at a time, in half a cupful of warm water, in which is dissolved a half teaspoonful of soda and a half teaspoonful of salt. Throw away the water and put the kidneys into a deep bowl; add enough Madeira wine to cover, and cover the bowl to keep in the aroma. Do this about half an hour before supper. If the preparation has to be made earlier, do not add the Madeira until near supper time.

Put into the blazer a tablespoonful of butter and a small shallot or a slice of onion, and when hot add washed, dried, sliced, unpeeled radishes; then add the kidneys, lifted from the wine. Put on the chafing-dish cover and let these fry together, turning the kidneys occasionally with a fork and tossing the radishes about.

When done through, which should be in a few minutes, add the wine in which the kidneys steeped; stir, sprinkle on a little salt and pepper,

cover, and cook until the wine is reduced to almost nothing, but avoid burning. Put in some rich chicken broth, enough to make a tablespoonful for each kidney; boil up, remove the shallot or slice of onion, pressing the juice out of it before discarding.

The truffles may be added or not. They are rarely really needed in a dish but, like mushrooms, they are a delicacy and enjoyed as such; unlike salt, onion, or wine, they do not ruin a dish when left out.

None the less, truffles must not be left out of *Pâté de foie gras;* such an omission would indeed be a mistake.

The imported truffles are those most generally used here in cooking and are already for serving. For stews they are sliced. As a garnish they are sometimes served whole.

The Newberg sauce can be made at the table, or beforehand, and warmed up at supper time, by standing the bowl in the hot-water basin to get hot; it must be constantly stirred and taken out as soon as heated; only a spoonful is served with each plate.

Make the Newberg sauce with sherry instead of Madeira wine for this occasion, but be sure to use Madeira with which to cook the kidneys.

Allow two kidneys for each person, a tablespoonful of butter, four medium-sized radishes,

a tablespoonful of chicken broth, and a teaspoonful of sliced truffle.

A little beef extract dissolved in hot water may take the place of the broth, but it is not so delicious.

The recipe as given, makes a dish fit to offer to any guest.

XXIX.

Souse.
(Pickled Pigs' Feet.)

Club Sandwiches.

Coffee made in Percolator.

Rum Omelette.

Ham or Tongue Sandwiches.
Honey Sandwiches.

Charged Water. Claret.
Iced Pineapple in Glasses with
Marshmallow Whip.

SOUSE.

(Pickled Pigs' Feet.)

The pig's feet are to be had from the butcher already cleaned and either parboiled or fully cooked. When only parboiled—and sometimes when said to be fully cooked—they must be boiled at home to make them tender enough to eat.

First, immerse in cold water, scrub with a vegetable scrub-brush, and scrape, very thoroughly, with a knife, then scrub again, and when satisfied that they are really clean, cover with boiling water and simmer, after boiling begins, until very tender.

Pig's feet must be so tender that they are almost ready to drop apart, but not quite. Replenish the water from the boiling tea-kettle, as it boils away, but do not more than cover the pigs' feet at any time. Boil from five to six hours. Put in a long red-pepper pod, a few pepper-corns, two or three cloves, and towards the last, sprinkle with salt.

When done, let them cool, and then gently lift

them from the pot into an earthen jar. Sprinkle with salt, a little cinnamon, a few pepper-corns, one or two cloves, a bay leaf, and the red-pepper pod, from the pot, cut into pieces. Pour over all enough boiling cider vinegar to cover.

In cold weather and in a cold place, souse will keep for a month or longer.

When ready to use, put as many as wanted into the blazer, cover, and as soon as they are heated, they are ready to serve.

For a little impromptu supper, nothing can be easier to serve and perhaps, nothing can be more relishable; and there is perhaps nothing, excepting tripe, that is more easy to digest than well-cooked little pig's feet.

If pig's feet are wanted unpickled, a few may be reserved for immediate use; but unless kept in a freezing state, they will spoil in two or three days.

RUM OMELETTE.

Put in the blazer a tablespoonful of butter and, when hot, add four eggs beaten with four dessertspoonfuls of cold water. Stir from the sides with a fork, tilting the blazer so that the uncooked eggs may run in the vacant place and reach the heat; when set and ready to fold, sprinkle lightly with a little salt. Fold and sift over powdered sugar. Turn out the lamp, then

pour a half cupful of rum around the omelette and set it on fire.

While the rum is burning, dip up some of it with a long-handled spoon and throw it over the top of the omelette. As soon as the flame begins to flicker, put it out and serve immediately.

When such an operation is convenient, the sugar is singed into stripes with a hot iron rod before adding the rum; and sometimes preserved fruits, peaches, plums, cherries, or pears surround the omelette and the rum is poured over the fruit and set on fire.

XXX.

Chicken Browned in Butter with
Cream Sauce, Parsley, and Mushrooms,
or
Grouse on Toast, Currant Jelly,
or
Squab on Toast or on Bacon, Bar-le-Duc Currants
or
Salmon in Cream Sauce with Eggs Boiled and
Chopped.

Sandwiches.

Coffee. Charged Waters. Claret.
Mixed Fruit in Maraschino or Sherry.

CHICKEN BROWNED IN BUTTER WITH CREAM SAUCE, PARSLEY AND MUSHROOMS.

The chickens must be very juicy and plump; if they are not very young, they will not be tender, and if they are not plump they will not be juicy. The skin of plump little spring chickens is delicious and in dressing them care must be taken not to break or tear it.

Either butter or olive oil may be used for frying. Oil does not scorch so quickly as butter and for that reason is preferred by many. The time for frying is the same as for broiling—from fifteen to twenty minutes.

Split each chicken down the back and separate. Flatten with a mallet, crack the large bones, and disjoint, but do not separate.

Put butter in the blazer, dredge the chickens lightly with flour, and lay them, flesh side down, in the hot butter, turning now and then and adding more butter if needed. Keep the cover on while frying and avoid burning by raising the blazer from the flame occasionally. When done, place the chicken on slices of toast; salt and pepper.

Add some mushrooms and cream to the butter and sediment in the blazer, some minced parsley, salt, and pepper; boil a little and serve on the chicken.

Pickled peaches or brandied cherries may be passed.

GROUSE ON TOAST.

The birds must be picked, singed, and drawn, wiped with a damp cloth and split down the back. Then they must be flattened with a mallet and the large bones cracked, so that they may lie flat in the blazer.

Put a tablespoonful of butter in the blazer, lay in the grouse, flesh side down and brown them, adding more butter as needed. Do not cook too long but just long enough to have them done through. Some tastes require grouse a little rare.

Season with salt and pepper and serve on bread delicately toasted without crust. The crust should be removed before toasting the bread.

Pass maître d'hôtel sauce, slightly softened. Also pass currant jelly. If the maître d'hôtel sauce is not wanted, pass quarters of lemon with the jelly.

SQUAB ON TOAST.

The squab must be cleaned and split, flattened, brushed with butter mixed with pepper, and

dusted with flour; then put away in the cold until wanted.

At supper time, put in the blazer enough butter or olive oil to cover the bottom and when hot, lay in the birds, outside down, and fry until browned; turn and fry the other side, turning and turning, after this, repeatedly. Time: from ten to fifteen minutes.

Salt and put the pigeons on slices of toast, add a little flour to the blazer and when well stirred together, add a few spoonfuls of consommé or chicken broth or boiling water, a few drops of onion juice, salt and pepper; put a little of this sauce on the birds. Serve with celery hearts.

Wine may be substituted for the broth when wine is considered an agreeable addition.

SQUAB ON BACON.

Where bacon is enjoyed with squab, put very thin slices of fat bacon in the blazer and lay the birds,—cleaned, split, and flattened—on it. Cook from ten to fifteen minutes, turning often after the flesh side is browned. Sprinkle on salt at the last.

To the bacon-fat add cream, a little Paprika, a pinch of thyme (pounded to a powder), salt to taste, and boil for a minute. A piece of the bacon is served with each portion and a spoonful of the sauce.

Currant or grape jelly or the Bar-le-Duc currants may be passed.

SALMON IN CREAM SAUCE.

At supper time, blend two tablespoonfuls of butter with one of flour and add it to a cupful of milk and cream, half and half, which is heating in the blazer. Stir constantly and when smooth sprinkle in salt, a dust of black pepper, two drops of Tabasco sauce and a tablespoonful of minced parsley.

Put the salmon—about a half pound—into this sauce carefully, so as not to crumble the flakes. Over the top, scatter two hard-boiled eggs, which have been chopped and seasoned with salt and black pepper.

Put the cover on the blazer and put the blazer over the hot-water basin. When the fish is heated through, it is ready to be served. Place a quarter of lemon on each plate.

If preferred, pickled cabbage may take the place of the lemon, or the simpler cold-slaw.

If canned salmon is to be used, take it from the can serveral hours before it is wanted, put it on a plate and keep in a cold place, to air.

If fresh salmon, cook it earlier in the day, remove the bones and skin, flake it, and set away. The salmon may be fried in a spider or frying-pan or baked or boiled or steamed.

To boil or steam, wrap the fish in a piece of cheesecloth or white mosquito netting and immerse in enough boiling water to cover, or lay it in a steamer.

The water for boiling has, for a quart, a tablespoonful of lemon juice or vinegar added to it and a teaspoonful of salt. The time required is from fifteen to twenty minutes a pound; for steaming, about the same.

Salmon can be bought by the piece or by the pound. It should be rinsed quickly, wiped, and put away in a cold place until ready to cook. There is nothing more delicious than sweet, fresh-caught fish and perhaps nothing more hurtful than a stale one. The flesh should be firm and the eyes full and bright. "Green" fish are always to be selected when possible. "Green" in regard to fish means those that are fresh-caught to distinguish them from those from cold storage.

An unscrupulous dealer will sometimes offer, to an unsuspecting customer, fish kept so long that it is almost in a state of disintegration, the food laws notwithstanding. The lesson to be learned is that one should buy fish only of honest, conscientious men, known to be high principled and careful in the selection of their stock.

HIGH TEA

HIGH TEA.

The ceremony connected with the giving of high tea is in accordance with an established mode, but not so pronounced as to be strictly formal, which is one of its greatest charms.

As with the little dinner, there are generally not more than eight at table and this serves when the guests are happily chosen, to make the affair a social delight.

The table is spread with all the elegance and richness of lace and linen, silver, cut-glass, and china which the mistress can command.

There are shaded candles in chased candelabras at the corners of the table and flowers in low bowls, so that one may communicate with one's vis-à-vis without interfering foliage or blossoms.

The meal is served in courses and can begin with bouillon and end with demi-tasse; with entrees, salads, wine, ice cream, and fruit between. Or it can be simplicity itself; consisting of tea and hot biscuit with honey, cold sliced chicken, salad, jellies, jellied tongue, preserves, cake, waffles with maple syrup or honey.

But, of whatever the dishes consist, they must be served with formality from the sideboard or butler's pantry, else it will not from a social standpoint, be high tea. The dessert, if very handsome, may be served at table; also the salad, as both of these are often imposing dishes, pleasing to the eye.

There is nothing on the table except the furniture belonging to the meal, the decorations, dishes of bon bons, olives, and salted nuts. Everything is passed by a trained servant—exactly the same as for a little dinner. A well-trained servant can manage to wait upon eight to ten people with ease, if the arrangements are made perfect for her in pantry and kitchen.

One difference between high tea and little dinner giving is that after high tea the guests are always expected to remain for the evening. There is not supposed to be any "going on" for one who accepts an invitation to this delightful and social gathering.

Another distinctive feature is in the character of the dishes. No large roasts or vegetables except those served as entrees. In fact, entrees rule almost entirely.

The chafing-dish comes in to cook something that can be made best at the table, to be served immediately. So when a hostess chooses to use her chafing-dish for this occasion, she must

see that her maid understands just what to bring her, and when and how.

If an omelette is the chosen dish, the eggs must be beaten in the kitchen and brought to the table ready for the mistress to pour into her chafing-dish, which has been set before her. On a little waiter, the maid must have everything needed to make the omelette; salt, pepper, etc., which is removed with the chafing-dish when their service is done.

Some people confound "high tea" with an afternoon "tea" for which formal invitations are issued. Nothing could be more dissimilar. The former is ever a coveted pleasure. The formal afternoon "tea" is usually a crush, and only those who love a crowd, enjoy these fashionable receptions.

High tea is purely a social affair of a rather intimate order and is given to those belonging to the same social position or to those of similar tastes, as the entertainers. A discreet hostess is careful to see that her guests are congenial.

I.

Chicken Bouillon
or
Bisque of Crabs.
Cold Boiled Salmon with Mayonnaise.
Fried Chicken. Cress. Currant Jelly.
or
Reed Birds.
or
Cold Sliced Turkey. Hot Giblet Gravy
Cranberry Sauce.

Potatoes au Gratin.

Sliced Cumcumbers or Tomatoes. Olives.

Creamed Sweetbreads
or
Crabmeat in Croustades. Radishes.

Salad. Crackers. Roquefort Cheese.
Raspberry or Strawberry Sherbert.
Charlotte Russe. Iced Peaches in Cream.
Bonbons.
Charged Water. Claret.
Coffee.

CREAMED SWEETBREADS.

As soon as the sweetbreads come from the market, wash in cold water; pour over them enough boiling water to barely cover, add a shallot or a slice of onion, one slice of lemon, one slice of carrot, three crushed celery seeds, and boil gently for about thirty minutes.

Drain and plunge into ice water to quickly harden. The broth may be strained, salted, and reserved for sauces.

When the sweetbreads are thoroughly chilled, drain again. Place them between two platters and put a weight on the upper one. They are now ready to be creamed, broiled, crumbed and egged for frying, larded, or simply warmed in butter.

When larded, they are used whole and finished in the oven; broiled or fried, they are sliced or used whole; but for creamed sweetbreads they are broken into pieces.

Break up the sweetbreads, removing skin and membrane, salt and pepper delicately, and put into a dish for the tray.

Make a cream sauce in the blazer of four even

tablespoonfuls of butter, blended with two even tablespoonfuls of flour; add a cupful of the liquor the sweetbreads boiled in and when smooth, a cupful of rich cream. Salt a little and add the sweetbreads. Add more salt after the sweetbreads are hot, if needed.

Serve on plates and place at one side a finger of crust-trimmed buttered toast; or put the sweetbreads in French rolls made into croustades.

When the time arrives for the sweetbread course, the chafing-dish, with the flour and butter already blended together in the blazer, is placed on the table; the dish containing the sweetbreads, the pitchers containing liquor and cream, the spoon for stirring, and salt and pepper are brought and set before the mistress and the lamp lighted.

As soon as the different vessels are emptied, they are carried away and in their places are set the pile of plates, the dish of toast, the serving fork and spoon. If all this is done with despatch and exactitude, the brief ceremony makes a pleasant little diversion and something interesting to watch.

CREAMED CRAB MEAT IN CROUSTADES.

Make a sauce in the blazer of two even tablespoonfuls of butter, one even tablespoonful of

flour, one half cupful of chicken broth, and one half cupful of cream. Add a shredded green pepper, freed from seeds and pith and cook a little; then carefully lay in a cupful of crab meat, previously seasoned with a pinch of cayenne, salt, onion, and lemon juice.

Do not stir after the crab meat is in the sauce; and serve in croustades as soon as hot.

CROUSTADES FOR CREAMED DISHES.

Cut stale, crust-trimmed bread into cubes, scoop out the centres, and cut off the corners or make them into rounds with a biscuit cutter. Spread with softened butter and bake in the oven until crisp and a pale brown. These are croustades (a dish prepared with crusts), and almost anything that is fine-flavoured may be put into them. They are sometimes fried in deep fat.

If they are brought to the table hot, the filling may be in readiness in the chafing-dish.

Minced chicken in cream sauce, or oysters, shrimps, crab meat, sweetbreads, minced veal, and in fact, any creamed dish needing a foundation, may be put into them, and form an agreeable change from toast. French finger rolls when scooped out, buttered, and browned in the oven, make a more delicate croustade and for that reason are more delicious.

II.

Steamed Oysters with Toast.
Grouse en Casserole
or
Venison Cutlets. Port Wine Sauce.
or
French Lamb Chops Broiled.

French Fried Potatoes.

Hot Baking Powder Biscuits.

Olives. Grape, Currant or Madeira Jelly.
Ham Cones with Foie Gras
garnished with
Truffles and Lemon Quarters.

Lemon Sandwiches. Celery.
Omelette with Asparagus Tips.

Guava Jelly. Cream Cheese.
Angel Cake with Wine Jelly and Whipped Cream.
Iced Plums in Sugar and Wine.
Charged Water. Claret.
Coffee.

STEAMED OYSTERS.

A small shallow steamer that will fit the hot-water pan is desirable; a perforated pie-plate will answer, but if neither of these are readily found, get a plain pie-tin and have a tinsmith drill it full of small holes. File down the roughness the drilling produces, so that both inside and outside the plate may be smooth to handle and easily kept clean.

When ready to cook the oysters, place the steamer over the hot-water basin and when heated, cover it with fine, fat oysters. Put the chafing-dish cover over the oysters and steam for about three minutes. The oysters should be plump and their edges ruffled by that time.

Turn out the lamp, put the oysters on plates and serve with softened butter, salt, and pepper. Put on each plate a finger length of buttered, crust-trimmed toast.

OMELETTE WITH ASPARAGUS TIPS.

Cut the tips from a bunch of cooked asparagus, add salt, pepper lightly, and pour over them a

half pint of sauce made of two even tablespoonfuls of butter, one half tablespoonful of flour and a cupful of cream and milk, in equal portions.

When the time comes to make the omelette, have the chafing-dish brought in and after it is in place, have the eggs—already beaten—put on the tray, accompanied by the bowl of hot asparagus tips with the sauce.

As soon as the omelette is ready to fold, sprinkle with salt, spread lightly a ladleful of the asparagus tips over one half of the omelette, and fold.

Serve with a ladleful of the tips and sauce over each portion.

ANGEL CAKE WITH WINE JELLY AND WHIPPED CREAM.

Cut angel cake into inch-thick slices. Cover each with a slice of wine jelly the same size and over this, put whipped cream flavoured with vanilla and sweetened with confectioners sugar.

Use the lightest cream that will whip stiff. If only the heavy or "double" cream can be had, whip in gradually, after whipping it stiff, a few spoonfuls of milk just before serving. Heavy cream is too rich and cloying to use for this dessert, if one is to eat as much as should be served with it. A cupful, at least, should be used for six persons.

The jelly is made thus: Soak two teaspoonfuls (struck measure) of Cooper's gelatine in two thirds of a cupful of cold water for five minutes; add two heaping tablespoonfuls of granulated sugar, a few grains of salt and put into the blazer to dissolve. Stir until hot, but do not boil, and when cool add one third of a cupful of sherry and about a teaspoonful of lemon juice or a little more, if needed.

Mould in a square-cornered dish so that the jelly may be cut into pieces to match the angel cake.

HAM CONES WITH FOIE GRAS.

One may make out of chicken livers something to take the place of the imported product, but it will not have the same delicacy nor the same luscious consistency of the fattened livers from the Strasburg geese. This is one of the imported articles of food that is just as good after it reaches this country as it was when first put up. *Pâté de foie gras* comes in individual jars for the convenience of those who want a small quantity and when served as an entree, one of this size will do for two persons.

The ham is boiled and cut into thin slices and folded to make a cone. The *foie gras* is put under the cones which are garnished at the apex with a truffle. Quarters of lemon may be passed.

Usually fresh butter and French bread or Vienna rolls accompany this little course.

Sometimes, we see a large mould of *pâté de foie gras* on a wide-bordered plate, and this border is decorated with inch-wide ribbons and small rosettes of fresh butter put on with a tube. Each helps himself to the *foie gras* and to a rosette and some of the butter-ribbon. The dish, so decorated, is exceedingly fanciful and inviting and with the quarters of lemon, rolls and butter, wine, etc., forms an entire course.

III.

Clam Bouillon
or
Panned Oysters.

Anchovy or Sardine Sandwiches.

Sliced Cold Chicken. Hot Giblet Gravy.
or
Woodcock on Toast.

Creamed Potatoes with Parsley.

Red Currant Jelly. Celery. Olives.
Thin Bread and Butter Sandwiches or Hot Rolls.
Lettuce with French Dressing.

Cream Cheese Balls. Crackers.
Salted Almonds.
Marshmallow Whip with Iced Fruit.
Lemon Sherbert.
Mineral Water. Claret.
Coffee.

PANNED OYSTERS WITH MAÎTRE D'HÔTEL SAUCE.

Melt enough butter in the blazer to barely coat it and when very hot, put in one by one the drained oysters. Turn each carefully with a flexible knife blade, as soon as they brown a little. Cook the other side only half a minute. They should be plump and ruffled and yet a delicate brown, but not cooked long enough to shrivel or toughen and should be served with whatever juice exudes while cooking.

They may be eaten with salt and pepper alone and to many are more delicious served so than with the addition of lemon juice or other condiments to veil their natural flavour. To others the maître d'hôtel sauce is a much relished dressing, and others again, prefer a dash of tomato catsup.

MAÎTRE D'HÔTEL SAUCE.

Cream a quarter of a cupful of butter and stir into it, gradually, a tablespoonful of lemon juice. Then add a liberal dust of pepper and a

tablespoonful of parsley, minced very fine, thus: Press washed parsley together between fingers and thumb into a compact little bunch and cut with a sharp knife in the smallest possible slices.

MARSHMALLOW WHIP WITH ICED FRUIT.

The marshmallow whip is made by cutting or breaking a half pound of marshmallows into quarters and mixing them with a pint of cream, whipped stiff. The cream is flavoured with a little extra vanilla and sweetened with a spoonful of confectioners' sugar and a few grains of salt whipped in. The whip is made several hours before it is wanted so that the marshmallows may be somewhat melted.

Any seasonable fruit which is not too acid can be used; plums and cherries, pitted, iced, and sugared, oranges, seeds and pith removed and cut into small pieces, strawberries, blackberries, raspberries, ripe peaches peeled and quartered, all combine with this sauce to make an unusual and most elegant dessert.

Muskmelons can also be served with marshmallow whip greatly to their advantage when this fruit falls—as it sometimes does—below the point of lusciousness one wishes and expects to find in it.

Halve the melons, take out the seeds, and keep in the ice-box until wanted; serve a half to each person with a ladleful of the marshmallow whip within.

A few grains of salt sprinkled over a melon which lacks in sweetness is a great improvement. It should be added before the whip is ladled in.

IV.

Clam Broth with Whipped Cream.

Brook Trout.

Breaded Veal or Canvas Back Duck.
Currant Jelly.

Duchess Potato Puffs. Peas.
Radishes. Olives.

Roman Punch.

Salted Nuts.
Salad. Cheese. Crackers.
Bavarian Cream with Fresh Fruit.
Macaroons.
Ice Cream in Meringue Shells.
Mineral Water. Claret.
Peppermint Creams. Coffee.

CLAM BROTH WITH WHIPPED CREAM.

Drain and chop fine either hard- or soft-shell clams and put them with all their juice in an agate-ware saucepan with a cupful of cold water to every two dozen clams. Cover and simmer for twenty minutes. At the expiration of that time, strain and set the broth away in china and throw away the clams.

When wanted for the table, pour the broth into the blazer and as soon as it is hot, add a teaspoonful of onion juice, a dust of cayenne, and two even tablespoonfuls of butter, blended with a half teaspoonful of flour. After cooking a minute, add two scant cupfuls of boiling milk, turn out the flame, and serve the broth in small bowls or in the flaring bouillon cups, with a ladleful of stiff whipped cream on top.

The soft-shell clams must be washed in their own juice with a little water added, to free them from sand, before they are chopped; and their juice strained before it is made into broth.

DUCHESS POTATO PUFFS.

Wash and peel enough potatoes to make a pint when mashed. Boil in boiling salted water

to cover, until very nearly done, with the lid half off; then pour off the water, replace the lid, shake the pot up and down vigorously two or three times, and stand it on the stove for the potatoes to finish cooking in their own steam. As soon as they are really done, pass them through a potato press; or they may be mashed with a pounder and then rubbed, through a very clean wire sieve. An old sieve or one that is not perfectly clean will discolor the potatoes.

Beat smooth, add a tablespoonful of melted butter, a pinch of cayenne, a saltspoonful of salt, and a half cupful of rich, boiling milk; when these are all whipped together to the last point of lightness, whip an egg until frothy with a Dover egg beater; then whip the egg into the potatoes.

Spread the mixture on the baking board dusted with a very little flour; smooth and shape it into an oblong square. Cut into two-inch squares or fingers, transfer with a spatula or knife blade to a platter, dust lightly with black pepper and set away until wanted. Just before the potato puffs are brought to the table they should be sprinkled with buttered crumbs browned.

Duchess puffs must be served immediately after cooking and as they take but a short time to cook, one must time the moment for putting them in the blazer.

Put a little butter in the blazer and when hot,

carefully put in the fingers, cover with the chafing-dish cover and as soon as they are hot and puffed they may be served. They are fried only on one side.

A false-hearted potato, a green potato, or one that has any green on it should not be used; it will embitter the whole dish. The green comes from exposure to the sun and air while in the hill and is unwholesome.

BROOK TROUT.

If one has the good fortune to be able to procure brook trout, a most delicious course for high tea can be had with but little trouble.

These little fish come to market usually packed in moss and this sometimes gives to them an undeniably queer flavour; but this flavour can be destroyed by carefully rinsing the trout in cold water in which a little salt has been dissolved. They must be cleaned, entrails and gills removed, wiped dry with a clean, sweet-smelling towel, and cooked without splitting them down the back.

For a pound of trout, counting four or five to a pound, allow four heaping tablespoonfuls of diced, fat, salt larding-pork. It must be very sweet pork. Fry a little and when the blazer is well covered with the tried-out fat, lay in the trout, lightly dusted with flour; fry first on one

side and then on the other. Salt and pepper on turning.

Transfer these dainty morsels to warmed plates, spread with softened butter, and decorate with either a sprig of parsley or sprays of water cress.

V.

Grape Fruit.

Chicken Broth in Cups.

Thin Bread and Butter.

Crab-flake Patty. Radishes.

Rhine Wine in Red Glasses.

Mushrooms in Cream Egg Sauce.
Broiled Squab. Browned Potatoes.
Sliced Ham. Radishes. Celery.

Tomato and Lettuce Salad.

Crackers. Cheese.
Salted Almonds.
Neapolitan Ice Cream. Lady Fingers.
Fresh Fruit sugared in Wine, served in Meringues.
Mineral Water. Claret.
Coffee.

MUSHROOMS IN CREAM EGG SAUCE.

Have the butter and flour mixed together in a bowl and the chicken broth poured over them.

Have the eggs and cream beaten together in another bowl and the mushrooms, all prepared for frying, in the blazer with a little butter.

If these arrangements are perfected in the kitchen, there will be but little to do when the chafing-dish is brought to the table.

For a small quantity of sauce, take two even tablespoonfuls of butter, one teaspoonful of flour, a pinch of cayenne, salt to taste, a half cupful of seasoned chicken broth, the yolks of two eggs, and a half cupful of cream.

First fry the mushrooms in the blazer for two or three minutes, salt and either place on toast, or put them into croustades; then make the sauce which will take but a few minutes and add to the mushrooms.

If it is necessary to double the quantity of sauce, the mushrooms and toast will get cold while the sauce is making, since it will take longer to make; so in that contingency, cook the mushrooms, put them into a bowl, add the

ingredients for the sauce to the blazer and when the sauce is done, put the mushrooms into it and when hot, serve.

After the eggs enter the sauce, the blazer must be put over the hot-water basin and the flame extinguished as soon as the eggs are hot.

SANDWICHES

SANDWICHES.

The Earl of Sandwich who used to have "slices of bread with meat between brought to him at the gaming table so that he might, without intermission, go on playing," would have been exceedingly amazed if some one had predicted the coming popularity of his little invention.

And, if there had been a hint of the innumerable combinations of meat, bird, and fish with nearly everything edible in the vegetable kingdom, that were to figure under his name, he would have been more incredulous than amazed.

John Montagu, 4th Earl of Sandwich, Kent, to whom we are so gratefully indebted for the sandwich of the present day, seems to have possessed the most contradictory qualities.

Notorious for his political as well as his personal vices, he occupies a place in the chronicles of his age, if not as illustrious as his distinguished ancestors, who are associated with the fame of Naseby and Marston Moor, perhaps, in a way, as enduring.

"Awkward and uncouth as he was," so says

history, "and the most hated man of his time he was yet, a man of singular charm, and was much admired and loved by his departmental inferiors."

After nearly a century and a half of sandwich-making there are many, even now, who regard sandwiches in the light of a substitute for something better, to be accepted when other and more desirable things cannot be obtained.

They know that at railroad stations, on athletic grounds, at picnics, or wherever there congregates a hungry crowd, the appearance of sandwiches of ample dimension and satisfying excellence is hailed with pleasant expectation; they know, too, that these substantial affairs are desirable in the school luncheon-basket and there the matter ends.

They are quite indifferent, if not wholly unenlightened, as to the long list of delicate and delightful concoctions from potted game and savory meat, with piquant sauce and crisp salad greens, put between *thin* bread and butter.

The original sandwich, we may be quite sure, was not crustless, for in those days the crust of a loaf was considered (as it is now by those who make the matter of food a scientific study), the most wholesome part of the bread.

Oftentimes, the crust would be stripped from an entire loaf, not to be discarded as we see it now, but to be eaten with certain dishes

—cheese for example—in preference to the crumb.

The crusts trimmed from the sandwiches should not be wasted. When dried, or lightly browned in the oven, they make a most acceptable dish served with hot or cold milk. They can also be made into brewis. They make an excellent foundation for puddings and when pounded and buttered they are useful for covering the tops of baked dishes needing a brown crust.

There are a few simple rules to be noted in making sandwiches; the most important being to use light, well-baked bread, at least a day old, and to have it cut in even slices.

Usually the crust is trimmed off after spreading as by this way it is easier to make the sandwiches neat looking.

Fancy shapes of crescents, hearts, and rounds are cut with cutters which come for the purpose; fingers, squares, and triangles are cut with a sharp knife.

Neatness and exactitude in the final preparations are essential; any irregularity takes away the daintiness of a plateful.

The filling must be just soft enough to spread evenly and easily. If it drips or runs, ever so little, it will spoil the appearance of the sandwiches, besides making them difficult to handle.

The sandwiches must be pressed together,

gently, so as not to make the bread clammy or sodden.

A small wooden spoon and spatula for creaming the butter and a broad-bladed flexible knife for spreading are desirable.

Decorate the plates, containing meat and poultry sandwiches, with extra celery hearts. Cucumbers and lettuce and other perishable things must be made up at the last moment.

Other sandwiches can be kept for several hours, if laid lightly in tin boxes lined with waxed paper, closely covered, and put into a cool place.

MINCED CLAM SANDWICHES.

Steam the clams, drain, and when cold chop fine; mix them with a little softened butter, a little cayenne or Paprika, and a shredded green pepper. Spread on buttered bread, sprinkle with chopped hard-boiled eggs, cover with a second slice, and trim off the crust.

Green peppers are sometimes scalded in hot water, for a minute or so, before being shredded.

CRAB MEAT SANDWICHES.

Fry the crab meat delicately in a little butter, dust with cayenne, and allow it to cool. Spread thin slices of bread with creamed butter; lay a lettuce leaf, dipped in thick mayonnaise or in whipped egg sauce made with Madeira on the bread, put the crab meat on the lettuce, add a little mayonnaise, and cover with a second slice of buttered bread. Trim off the crusts.

The terrapin dressing makes a very delightful dressing for fish sandwiches.

DEVILED CRAB MEAT SANDWICHES.

Use either the deviled crab meat in cans, or spice and season fresh crab meat highly with

pepper, garlic, and anchovy essence. Mash and add lemon juice, salt to taste, and mix with either Lobster Newberg sauce or mayonnaise. Put between slices of buttered bread.

A change from the Newberg or mayonnaise dressing can be made by mixing the deviled crab meat with as much butter and yolks of hard-boiled eggs and a little anchovy essence or paste. Spread on the bread, add a lettuce leaf dipped in French dressing, and cover this with another slice of spread bread.

When lettuce is used, the edges are allowed to extend a little beyond the edges of the bread. Only crisp tender lettuce should be used and it should be torn, never cut, to fit the sandwich.

CRAB AND CHICKEN SANDWICHES.

Spread thin slices of white bread with butter and on one, put flakes of crab meat seasoned with mayonnaise; on the other, thin slices of breast of chicken. Put the two together, trim off the crusts, and cut into fingers.

This sandwich should be tested before making up in a quantity for company, as the combination is not popular with every one.

SARDINE SANDWICHES.

A very simple sandwich is made from sardines,

lemon juice, and cayenne, and is one of the most popular of fish sandwiches.

Remove the skin and backbone. Mash the sardines with a little salt, a sprinkle of cayenne, and add as much lemon as will make it easy to spread.

Butter the bread with softened butter.

Worcestershire sauce or mayonnaise can be added; either make a pleasing change.

Sardines may have shrimp-butter spread on the bread and the sardines added, boned and skinned, but not mashed to a paste.

To make the shrimp-butter pound the shrimps in a mortar with salt and cayenne; butter is stirred in, and the mixture moistened with tarragon vinegar, sherry, or lemon juice.

Dip sardines, with the skin and backbone removed, into thick mayonnaise and put between thin slices of buttered, crust-trimmed bread.

SARDINE SANDWICHES WITH HARD-BOILED EGGS.

Skin and bone a box of sardines; mash fine with the yolk of a hard-boiled egg for every dozen sardines. Mix one fourth of a teaspoonful of Paprika, a very little celery salt, or a few powdered celery seeds and add to the fish and egg; stir in a little lemon juice and salt to taste.

Add three times as much creamed butter as the fish mixture and spread upon thin slices of bread. Put two slices together and cut into shape.

SARDINES WITH LETTUCE AND MAYONNAISE.

Skin, bone, and mash the sardines and mix with thick mayonnaise dressing. Spread thin slices of buttered bread with the mixture, place a lettuce leaf dipped in mayonnaise between every two slices.

LOBSTER SANDWICHES.

Chop the lobster meat quite fine, add mayonnaise or the regular terrapin dressing, and spread on buttered bread; sprinkle with a little celery or minced parsley, lay on top another slice of buttered bread and trim off the crusts.

Decorate the plate with celery hearts or cress or parsley. If one has lobster eggs (the coral), it is a great addition to mash a little in with the lobster meat.

SALMON SANDWICHES.

Either canned or fresh salmon may be used. If canned, drain off the oil, remove skin and bones, and pound to a paste with the yolks of hard-boiled eggs. Season with lemon juice, Paprika, salt, and a little anchovy essence or paste.

Add creamed butter and spread on thin slices of bread; sprinkle with chopped capers and cover with a second slice of bread.

SHAD ROE SANDWICHES.

Cook the roe of one shad and mash; add the yolks of three or four hard-boiled eggs, pounded to a paste. Add to this an equal amount of creamed butter, a half teaspoonful of Paprika, three drops of Tabasco sauce, one teaspoonful of anchovy paste and salt to taste.

Spread between thin-sliced bread. Slices of lemon (peeled and salted) may be put between rounds of buttered bread and passed with the shad roe sandwiches.

SHRIMP SANDWICHES.

Take one cupful of shrimps which have been prepared for eating. Mash the meat fine with a potato masher and make it as smooth as possible. Add a tablespoonful of butter, a little Paprika, salt, a dash of lemon juice, and from one to three tablespoonfuls of either mayonnaise, Lobster Newberg sauce, or the terrapin dressing. Be careful not to have the mixture so moist that it will run; it must be only moist enough to spread and keep its form.

Spread thin slices of bread, very delicately,

with softened butter, and then spread with the shrimp preparation. Put one slice on another, cut into oblongs and decorate each sandwich with a small spray of cress, celery, or parsley.

If canned shrimps are used they must be drained.

ABERDEEN CHEESE FILLING FOR SANDWICHES OR FOR CANAPÉS.

This cheese preparation may be made in bulk. If put into wide-mouthed glass bottles or porcelain jars, covered closely, and kept in a cold place, it will keep for months and always be in readiness for cheese sandwiches or to serve on canapés. The amount of mustard can be varied, also the cayenne or Paprika.

One half pound of American full cream cheese, grated,

Two tablespoonfuls of melted butter,

Four dessertspoonfuls of rich cream,

Three dessertspoonfuls of sherry,

One half teaspoonful of dry mustard,

One half saltspoonful of cayenne or Paprika,

Salt to taste.

Mix all together thoroughly and when spreading on the bread, mix with butter or thick cream.

CHEESE SANDWICHES.

Spread thin slices of bread with creamed

butter and put between every two slices a slice of genuine Roquefort cheese. If the very soft cheese is used, mix it with creamed butter and spread on the bread. A little parsley minced fine may be added; and to English and American cheese a little curry powder is often added, also ground spices and sherry.

The bread may be white, or Graham, or the entire wheat bread. Wafer crackers are sometimes used when a very light and delicate sandwich is wanted with salad or coffee.

A partial list of some of the most popular cheese is given here:

Gorgonzola, Brie, Camembert, Stilton, Edam, Grevaise, Roquefort, Cheddar and Cheshire (English), Pineapple, Sage, Neufchâtel, Philadelphia Cream, Dutch (Holland, Pinxter, Gouda), Jura, and Gruyère, (Schweitzerkase) Parmesan.

CHEESE AND MUSTARD SANDWICHES.

Spread thin slices of bread with soft, snappy, full cream, American cheese mixed with two thirds as much butter and a saltspoonful of mustard to every half cupful of the mixture. Cover with other slices, press together gently, remove the crusts, and cut into fingers.

GRUYÈRE CHEESE SANDWICHES.

Slice the cheese in very thin slices, sprinkle

with salt and pepper, and lay between thin slices of bread, spread with butter mixed with mustard.

ROQUEFORT CHEESE SANDWICHES.

Get well-ripened genuine Roquefort cheese; the kind that turns to a green, instead of a brown mould, which is noted as being the difference between the goats' milk cheese and that made from cows' milk. Reduce it to a paste with butter and brandy; add a few drops of Tabasco sauce, a sprinkle of Paprika, and pack away in jars.

Spread on crackers or between thin slices of buttered bread and serve with salads or after the dessert, with coffee.

CREAM CHEESE SANDWICHES.

Cream cheese and chopped celery; cream cheese and pimentoes mashed to a paste and mixed with mayonnaise; cream cheese and chopped nuts; cream cheese and sliced sugared bananas; cream cheese and fine chopped olives or pimolas; cream cheese with shredded green peppers—are some of the ways that cream cheese is made up into sandwiches.

The bread is spread with creamed butter, or the cheese is blended with the butter and spread on the bread.

CREAM CHEESE AND ENGLISH WALNUT SANDWICHES.

Cream one fourth as much butter as there is of cream cheese and then work them into a paste. Add Paprika, roll into balls, and put them between the halves of English walnut meats.

Lay upon lettuce leaves and serve with French dressing and buttered bread, lightly crisped in the oven.

Roquefort cheese may take the place of the cream cheese.

PIMENTOS WITH CREAM CHEESE SANDWICHES.

Mash a pimento and add to it cream cheese, enough French dressing to make a smooth paste, and put between thin slices of bread spread with creamed butter. Press gently together, trim off the crusts and cut into shape.

These sandwiches are frequently cut into crescents and hearts, diamonds and rounds.

Pimentos are Spanish red peppers. They come canned and if emptied into a wide-mouthed earthen jar and kept closely covered, will keep for months.

A thick mould settles on the top after a few days, which must be removed and thrown

away, a new coating of mould appearing in its place.

The pimentos are just as good and sweet underneath the mould as they ever were, and it need not be removed until one is about to use the pimentos.

The mould seems to act as a preservative. If a little care is taken in removing it, none of the growth will get into the peppers.

Pimolas are stoned olives stuffed with pimentos. Olives also come stuffed with capers and celery.

Pimentos may be made into a paste with creamed butter and seasoned with Tabasco sauce, lemon juice, anchovy paste, and salt and spread upon thin slices of entire wheat bread.

Any chosen meat or fish may be either thinly sliced or chopped and placed between the slices. Olives or nuts may be chopped and sprinkled over the prepared bread.

PIMOLA, CELERY, AND CREAM CHEESE SANDWICHES.

Cut the olives in thin slices, put them on thin slices of buttered bread, cover with cream cheese mixed with chopped celery, pepper, and salt.

Add another slice of buttered bread, trim off the crust, and cut into fingers.

PIMOLAS AND CREAM CHEESE WITH WAFERS.

Mix together ripe cream cheese (or use creamed Roquefort cheese) and creamed butter, season with Paprika and chopped pimolas and spread on wafer crackers.

BOILED HAM.

Almost any ham is, by some people, considered good enough for sandwiches but, if one thinks the matter over a moment, it will be seen quite clearly that the most delicious sandwiches would be made from the most delicious hams.

A good ham starts its career as soon as the pig begins his corn-fed fattening; after that it progresses by regular stages with its goodness, if properly treated, until it is salted, sugared, and smoked.

It can be spoiled at any time at any one of these stages; for, instead of being salted in the old way, by having the salt at stated periods rubbed into it, it can have,—as it so often does, in these days of rapid curing, to its great detriment,—its interior filled with brine. These are the hams "too soft for boiling being already full of water."

The hams so treated are too salt and are also indifferently smoked; in consequence, they lack the rich and delicate flavour of the old-fashioned way of curing and long hanging in the smoke-house.

To select a good ham, one must know the various brands. What is wanted is a corn-fed, fat, fine-flavoured, sugar-cured ham that has been smoked enough to give it the distinctive taste.

One of the familiar and most prized hams is the Westphalia. These are imported to this country in considerable numbers; but some of our own hams seem as good and are quite as satisfactory. The Virginia and Kentucky hams are famous for some especial points, and there are many brands among ours that are really choice.

Pigs, like chickens, vary with locality, breed, and culture; the main thing is to know which are the choice kind and where to get them. Persistent inquiry of the best dealers will solve these questions for the inexperienced.

To do justice to a good ham is a matter of considerable importance. Whether to soak, or put to boil in cold or hot water are questions to be decided according to the kind or quality of the ham one has to cook.

Some hams of fine quality are not very salt; they are put into enough hot water to cover and

after boiling begins, simmered until tender. There are some pork-packers whose stock is bred, fed, and cured in such a superior way that their ham is always of this sort. It never has to be soaked and when cooked, the least desirable scrap is more delicious than the best part of hams cured in other ways.

Very salt, hard-coated hams are sometimes soaked from twelve to twenty-four hours.

There are two or three ways of boiling ham. One way is simply to boil it until it is done; another way, for an eight or ten pound ham, is to soak a little while. Set to boil in a quart of Rhine wine or old cider with a bay leaf, a half cup of sugar, a whole onion, half a dozen cloves and allspices, a red-pepper pod, and a little grated nutmeg. The pot must be tightly covered. It is brought slowly to boiling point and, after an hour, is set on a cool part of the range; a quart of water is added to the pot, it is then covered closely again, and simmered for three hours.

Like corned-beef, boiled ham is more juicy if left to get cold in its liquor. The rind is now stripped off in such a way as not to tear holes in the fat. The ham is then sprinkled with a half cupful of brown sugar, dusted with pepper, placed in a pan, and set in the oven. In the pan is put a half cupful of Madeira or Port wine with which the ham is occasionally basted, or a wine-

glassful of the wine may be made into a paste with a teaspoonful of flour and a cupful of sugar and this may be spread over and rubbed into the ham. The oven must be very hot. When the ham is of a rich brown, it is ready to be served. Add more Madeira to the pan and use this for sauce.

Doctor Kitchener, the celebrated English physician in his *The Cooks' Oracle* in reference to ham, says:

"A ham (if not too old) put to soak for an hour, taken out and wiped, a crust made sufficient to cover it all over, and baked in a moderately heated oven, cuts fuller of gravy, and of a finer flavour, than a boiled one."

The crust is made by mixing together flour and water into a thick paste which is spread over the ham to form an air-tight blanket. When the ham is done—in three hours, or thereabouts—the crust, or blanket, is taken off and thrown away.

HAM SANDWICHES.

Grind to a paste or pound in a mortar (or use a chopping-bowl with a potato-masher) some cold ham cooked very tender. Use a little of the fat. To a cupful of the pounded ham, put a half teaspoonful of made mustard, a little Paprika, and a half cupful of butter. Mix

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C. H. BULLARD
MANAGER

HAM AND CHICKEN SANDWICHES.

Mince very fine a half cupful of cold fried ham, with a little of the fat and mix with the following cream sauce:

Mix together two even tablespoonfuls of butter and one teaspoonful of flour and boil with a cupful of cream. Add a pinch of cayenne, a pinch of mace, a pinch of pounded celery-seed, and one fourth of a teaspoonful of pounded thyme.

Chop very fine a cupful of cold chicken, discarding all fat, skin, and gristle; salt and pepper and add to the sauce and ham. When cold spread between buttered bread, trim off crusts, and cut into triangles.

HAM AND EGG SANDWICHES.

Mash to a paste the yolks of three hard-boiled eggs; season with salt and cayenne, add enough thick cream to make the paste easy to spread.

Broil some cold boiled ham just long enough to scorch lightly and then pound to a paste. Take a cupful of this, season with made mustard, a pinch of cayenne, a pinch each of mace and cloves; mix with butter and spread on thin slices of crust-trimmed bread.

Take other slices, butter them, spread with the egg mixture, put one of these slices on one of the slices spread with the ham. Trim and cut into shape.

HAM IN FRENCH ROLLS.

Scoop out the centre of small finger rolls, butter the inside with creamed butter, and fill with ground boiled ham made into a paste with butter and seasoned with a little made mustard.

Mix the crumb and tops cut from the rolls with butter; brown in the oven or stir until browned in a pan over the fire. When cold, cover the ham with the crumbs.

POTTED HAM AND MAYONNAISE SANDWICHES.

Mix potted ham with mayonnaise, add a little mustard if needed, and spread on thin slices of buttered bread. Put one piece on top of another, trim off the crusts, and cut into shape.

POTTED HAM AND RADISH SANDWICHES.

Peel and slice the radishes, dip them in rich, thick mayonnaise, or whipped egg sauce, (see p. 189), and lay on thin slices of buttered bread covered with potted ham.

Potted tongue may be used in place of the ham, but is not nearly so savoury.

POTTED HAM AND TONGUE SANDWICHES.

Use any cooked ham, either boiled, boiled and baked, fried, or broiled. It is usually the broken pieces and fragments of ham and tongue that are taken for potting; all gristly portions being rejected and most of the fat. A little of the outside, smoke-flavoured ham-fat gives tone to the ham and even for those who do not like fat, it is desirable to use some in potted ham. A tablespoonful to each cupful of the lean ham would be a fair proportion.

Grind the meat through a meat grinder once or twice, so as to ensure smoothness. Add a tablespoonful of butter, a half teaspoonful of made mustard, a pinch each of cayenne, cloves, and nutmeg, and pack into small porcelain jars with covers. Set in a steamer and steam for two hours. Then press the meat down firmly and when cold, pour over each jar a generous quarter of an inch, or more, of melted butter. Cover and set away in the refrigerator.

The mustard should be omitted from potted tongue as it is so much more delicate, that its flavour would be destroyed with this strong condiment.

When making up the sandwiches, add creamed butter enough to make the potted preparation pliable, and spread on the bread.

HAM AND TOMATO SANDWICHES WITH MAYONNAISE.

Chop very fine a cupful of boiled ham. Fried ham should be pounded as well as chopped. Add a teaspoonful of minced parsley, a large pinch of cayenne, a small pinch of mace, a few drops of lemon juice, and mix with as much creamed butter as there is ham. Rub the mixing-bowl and spoon with a cut clove of garlic, or add a few drops of onion juice.

Spread rounds of bread with the ham mixture, dip slices of ripe tomatoes in thick mayonnaise or plain French dressing, and lay a slice between two rounds of the bread.

HAM AND WHIPPED EGG SAUCE SANDWICHES.

Make the sauce thus: Beat with the Dover one whole egg until very frothy, then beat in one tablespoonful of Madeira wine, a fourth of a teaspoonful of made mustard, and stand the bowl in a pan of boiling water.

Stir round and round and from bottom and sides continuously, until the sauce begins to thicken, then take the pan from the fire and keep on stirring for several minutes.

Take the bowl from the water now, and whip the contents with the Dover; beat in a table-

spoonful of softened butter, a little salt, a pinch of cayenne, and when cold, add a fourth of a cupful of sour cream, whipped stiff.

Test on bread to see if tart enough; if not, add a few drops of lemon juice. (The sauce must not be really sour.) Spread slices of buttered bread with this sauce. Spread others with potted ham and put the two together.

POTTED POULTRY FOR SANDWICHES.

Remove from cold poultry—turkey, chicken, or duck—all of the skin, bones, and gristly portions, and put these to simmer in water to amply cover.

Add to the pot an onion, a carrot, celery stalks and parsley, two cloves, four pepper-corns; then cover and boil until the water is reduced to a cupful. Strain, and when cold, remove the coating of fat.

The jelly which remains—variously called stock, broth, or glaze—is to be added to the meat when it is ready for the addition.

Cut the meat and liver into small pieces and either pass through the grinder once or chop and then pound until it is reduced to a paste; while doing this, add—to a pint of meat—a quarter of a teaspoonful of thyme pounded to a powder and two pinches each of cayenne and mace or nutmeg. Put into a covered earthen dish and steam in a steamer two or three hours.

At the expiration of this time add the jelly or stock, two tablespoonfuls of best butter, salt to taste and stir well; pack into small jars. Cover the jars, place them in a pan, and bake in a very slow oven for an hour.

Take from the oven, press the meat down in each jar as hard and firm as it can be pressed, and when cold, cover with melted clarified butter. Set the covers on and keep in a cold place.

Potted after the above rule this delicacy will keep for months. It is superior to the kind found in tins; and for those who enjoy home products, the little trouble to make it will be repaid many times over.

A small quantity can be made at one time, even so little as a half cupful, and if it is to be used soon, need not be treated to the oven. Steaming will be enough, and that will not be altogether necessary, if the meat is tender and juicy.

To clarify butter, put it, the best that comes, into a very clean and sweet-smelling saucepan and set it in one containing hot water and boil.

The top will become clear, and this is to be poured off carefully from the sediment, which contains the impurities.

Clarified butter will keep much longer than that which is not clarified and therefore, is a better preservative.

Besides using potted poultry for sandwiches,

it may be also served sliced on cold boiled ham, or on tongue with truffles and mushrooms for a luncheon or Sunday night supper course.

For sandwiches, mash and blend the potted meat with an equal amount of butter and spread on bread, or butter crust-trimmed bread with creamed butter and lay slices of the potted poultry on one slice, cover with another of the buttered bread and cut into shape.

Any green may be added; cresses, shredded green peppers, lettuce leaves dipped in French dressing or thick mayonnaise, celery hearts, or a little of the more stimulating Spanish sweet peppers. Every change makes a different sandwich.

CHICKEN AND TONGUE SANDWICHES.

Cut bread into thin slices and cut these into rounds. Use a cutter about the size of the slices of tongue. Spread with creamed butter mixed with minced choice celery, a dust of black pepper and salt.

Lay upon one piece of bread thus spread, a slice of tongue and cover with a sprinkle of minced celery. Lay on this a thin slice of chicken breast delicately salted and peppered, and brushed with chicken jelly, and cover with a second piece of buttered bread.

These sandwiches will taste just as well cut

into fingers or triangles as to be cut round, but if one likes a variety of shapes the tongue sandwiches are easily made up round, and they also will look pretty and attractive.

BREAST OF CHICKEN OR TURKEY SANDWICHES.

Cut the breast of either chicken or turkey into the thinnest possible slices.

Mix together a teaspoonful of salt, a teaspoonful of thyme—pounded to a powder—a pinch of mace, a pinch of cayenne, and a quarter of a teaspoonful of black pepper and sprinkle sparingly upon the slices of breast which have been brushed with chicken jelly.

Cream some butter, add an equal amount of minced choice celery, a little onion juice, and a little lemon juice. There must be only enough of these juices to flavour delicately.

Spread thin slices of bread with the prepared butter, lay on a slice of breast, sprinkle with minced celery, add a second slice of breast, and cover with a slice of buttered bread; press gently together and trim off the crust and cut into triangles.

CHICKEN SANDWICHES.

Cut up a cupful of tender cooked chicken, discarding gristle and fat.

Pound to a paste, add salt, cayenne pepper, minced celery, onion juice, parsley, and creamed butter and enough chicken jelly to make it spread easily.

Spread upon thin slices of bread, trim off the crusts, and cut into fingers or triangles.

One cupful of chicken after being pounded to a paste will require the same amount of butter, two tablespoonfuls of minced celery, a half teaspoonful of onion juice, two pinches of cayenne, a teaspoonful of minced parsley, and a generous fourth of a teaspoonful of salt.

If there is no chicken jelly use a little heavy cream.

CHICKEN, CELERY, AND MAYONNAISE SANDWICHES.

Mince, very fine, a cupful each of cold chicken and celery; mix with enough mayonnaise to make it spread easily, and spread on thin slices of buttered bread. Trim the edges and cut into triangles.

CHICKEN OR TURKEY LIVER SANDWICHES.

The livers from cooked poultry may be used if they are tender and not too dry, or the raw livers may be either boiled or even fried.

Boil them in a small saucepan with chicken broth or water to just cover, so that when they are done the liquid may have been reduced to a few spoonfuls.

Mash to a paste—for a cupful of liver—with two tablespoonfuls of diced, crisp, fat, fried bacon, add a quarter of a teaspoonful of salt, a generous sprinkle of black pepper, four drops of Tabasco sauce, a tablespoonful of lemon juice, two tablespoonfuls of sliced truffles, and mix thoroughly with the liquid from the saucepan.

Add now, a little Madeira and pack away in a jar.

When ready to make the sandwiches, spread thin slices of bread with butter creamed and mixed with minced celery, and trim off the crusts.

Place slices of the potted liver on one slice of the bread, cover with a second slice, press together, and cut into triangles, squares, or fingers.

If the livers are to be fried, fry in the bacon drippings and avoid burning.

Keep the pan covered and fry so gently that when they are done the edges will not be hardened.

If fried, there will be little or no liquor with which to moisten the paste, therefore, a little more Madeira may be used.

If the paste does not stiffen so as to be cut into neat slices, it may be added to the creamed butter when the sandwiches are made.

THE CLUB HOUSE SANDWICH.

This sandwich is usually eaten hot. There is so much of it that it constitutes almost a whole meal in itself.

The bread is cut in even slices, rather thin, the crust trimmed off, toasted a delicate brown, and spread with butter. The butter is then spread with mayonnaise, a crisp lettuce leaf is laid on the mayonnaise and more mayonnaise is spread on the lettuce; a slice of the breast of chicken is added, seasoned with salt and pepper; over this is arranged crisp slices of broiled bacon which is covered with a lettuce leaf dipped in mayonnaise, and that covered with a slice of buttered toast.

The story is that a club man arriving at his club too late for any regular supper and going into the pantry to forage for himself, found some cold chicken which he sliced, some bacon which he broiled, and some bread which he toasted. Then with lettuce and mayonnaise he proceeded to build himself the sandwich which has since been known as "Club house" or "Club" Sandwich.

SANDWICHES OF POTTED MEATS.

Take any potted meat, and mix with a generous amount of mayonnaise and spread on thin

slices of buttered bread. Put a lettuce leaf or water cresses dipped in mayonnaise between every two slices. The bread should be trimmed before adding the lettuce.

RYE BREAD SANDWICHES AND THE MILWAUKEE SANDWICH.

Cut the bread very thin and spread thickly with creamed fresh butter; on this, put a slice of cream cheese mixed with pimolas, chopped nuts, olives, pimentoes, or mayonnaise. Trim off the crusts.

Rye bread with butter alone makes delicious sandwiches if fresh baked.

Milwaukee is celebrated for its rye bread; even the most obscure little bake-shop can furnish bread that is beyond criticism, as everyone can testify who has had the good fortune to live in Milwaukee.

The flavour and texture of the brittle crust of this delectable bread is only equalled in goodness by its fragrant interior—elastic, sweet, perfect.

On such bread some one has erected the "Milwaukee Sandwich." It is a fearsome structure, and this is the way it is done.

First, cut the bread—rye bread—into fancy shapes; second, butter on both sides; third, brown in the oven; fourth, lay a lettuce leaf on

the toasted bread; fifth, lay fried oysters on the lettuce leaf; sixth, sprinkle the oysters with horseradish; seventh, cover with a slice of rye bread; eighth, cover this with sliced cold chicken; ninth, cover the chicken with slices of broiled bacon; tenth, cover the bacon with a neat slice of white bread and serve with lemon and radishes.

It 's tremendous. Seven layers, not counting the butter and horseradish, and it must be two and a half if not three inches high.

The writer of this book was born in Milwaukee and lived for years on its beautiful lake shore, but she never came across this sandwich.

BANANA SANDWICHES WITH MAYONNAISE.

The bananas must be ice cold. Cut them into slices, dip into mayonnaise or boiled dressing, and lay between rounds of bread, spread with cream cheese mixed with just enough cream to make it spread easily.

BACON AND LIVER SANDWICHES.

This is a combination much relished by those who enjoy a hearty, rich sandwich.

Chop the bacon and mash the liver; season with pepper and mix with cream, to a proper

consistency, to spread. Add salt and spread between buttered bread, cut into squares. The crust is usually left on.

Decorate the plate with a border of lemon slices and hard-boiled eggs cut into halves, lengthwise, with a sprig of cress or parsley on each.

These sandwiches, thus served, with hot coffee or chocolate, jam, cheese, and thin bread and butter make an easy, effective and most acceptable luncheon for a way-farer, or chance visitor. The bacon should be fat and fried not too crisp, and the liver must be fried so as to be moist. Liver hardened by too much cooking, will not be delicious.

BEET SANDWICHES.

Boiled pickled beets put between rounds of bread make a pretty and a favourite sandwich.

The vinegar must be boiled with a little sugar, a pinch of cloves, cayenne, and salt to taste, before putting the beets in to pickle.

One quarter of a cupful of sugar to a pint of cider vinegar is the proportion.

BOSTON BAKED BEAN SANDWICHES.

Mash the beans lightly and mix with each half cupful a teaspoonful of horseradish; spread upon slices of Boston brown bread. Cover this

with some tomato catsup and add another slice of the buttered bread. Cut the crust off with a round cutter.

Mustard is sometimes added to baked bean sandwiches.

CAVIARE SANDWICHES.

Mash the caviare with lemon juice and have the spoon and plate rubbed with a cut clove of garlic, or use a few drops of onion juice. Add to this as much creamed butter and spread upon thin-sliced bread. A tablespoonful of caviare will need about a quarter of a teaspoonful of lemon juice. Put one slice upon another and trim off the crust.

CELERY SANDWICHES.

Chop exceedingly fine some inner celery stalks, using a few of the leaves at the heart; sprinkle with salt and pepper, mix with creamed butter and spread liberally on thin slices of bread. Cover one slice thus spread with another, trim and cut into fingers. Either white or whole-wheat bread may be used.

CUCUMBER AND LETTUCE SANDWICHES.

Keep the cucumber cool until just before the sandwiches are wanted, then peel, slice, and

soak in ice-water for a few minutes and lay in a dish of cracked ice to become crisp.

Spread the cucumber slices and lettuce leaves with mayonnaise and place between buttered bread with the crust trimmed off.

The cucumber must be wiped dry and the lettuce shaken in a napkin to free it from drops of water.

CORNED BEEF SANDWICHES.

Chop the corned beef very fine, use a little of the fat—a tablespoonful at least, to every cupful of lean.

Cream as much butter as there is corned beef, mix a half teaspoonful of made mustard with every cupful, a liberal sprinkle of Paprika, and a little salt, if the beef is not corned quite enough. Mix this with the chopped beef and spread on bread, cut in moderately thin slices; place one slice on another, press together gently, and cut off the crust.

As more mustard is liked by some than others, spread an extra layer of mustard on some of the slices before putting them together and keep these separate from the rest.

The Yachtman's sandwich, immensely enjoyed by those who want something sharply pungent, consists of sliced corned beef spread

with strong mustard and overlaid with sliced onions.

The bread is buttered and has a sprinkle of pepper, on which is laid the corned beef with its coating of mustard, then follow the sliced onions salted, another slice of corned beef and mustard, and then another slice of buttered, pepper-besprinkled bread. Rye bread is preferred and the crust is not trimmed off.

It makes a huge sandwich and needless to say, it is not tied with ribbon, nor is it to be seen at ladies' luncheons. On the deck of a yacht, far out at sea, or at dead of night elsewhere—when one hankers for some unusual fare —it is conceivable that this highly seasoned and celebrated sandwich would amply fill the void.

There is another corned beef sandwich which is milder in its composition and will be more acceptable among those who want something as definitely good, but not so strikingly self-evident as the yachtman's sandwich.

The beef should be quite well corned, but not so salty as to need freshening by soaking, boiled until tender with a whole long red-pepper pod, and allowed to cool in its liquor.

When ready to make the sandwiches, chop very fine a cupful of the lean, rejecting fat and gristle. Add a little Paprika, two drops of

Tabasco sauce, a very little mustard and one third of a cupful of stiff, whipped, double cream.

Spread crust-trimmed slices of bread with creamed butter, put a layer of the corned beef mixture on one slice and cover with a second slice. Press together lightly, see that the edges are even and neat-looking, and pile on a plate.

One can experiment with this combination of cream and corned beef, adding more or less of the greens and seasonings that are used in other sandwiches, but the simple rule just given makes a dainty and yet satisfying sandwich for either luncheons or suppers.

TO MAKE MUSTARD.

Put into a bowl a heaping teaspoonful of mustard (the best imported English mustard), add a quarter of a teaspoonful of salt and add cold water, a few drops at a time, until the mustard becomes as smooth and thick as thick cream; then add a teaspoonful of sharp, fine, cider vinegar.

Only make up the quantity of mustard that is wanted for immediate use, as it deteriorates soon after mixing. Keep the can in which the mustard comes closely covered.

CORNED BEEF SANDWICHES WITH ANCHOVY PASTE.

Cream as much butter as there is chopped

corned beef and mix with it made mustard, anchovy paste, lemon juice, and chopped onion. Allow a teaspoonful each of mustard and anchovy paste to a cupful of butter, a teaspoonful of chopped onion, and a tablespoonful of lemon juice. Spread upon thin slices of either white or all-wheat flour bread. Cover with other slices of bread and trim off the crust.

This sandwich may be served with chicken for luncheon or supper.

EGG SANDWICHES.

Chop hard-boiled eggs fine. Season high with salt and pepper and add thick mayonnaise mixed with chopped capers or pickles.

CURRIED EGG SANDWICHES.

Mash the yolks of four hard-boiled eggs and chop the whites exceedingly fine; add two teaspoonfuls of the best imported curry powder a half teaspoonful of salt, a teaspoonful of Worcestershire sauce, a teaspoonful of tomato catsup, and a little Paprika.

Mix all these together and taste to see if salt enough or if tart enough; a little Rhine wine or boiled-down cider vinegar or a few drops of lemon juice will acidulate the filling correctly.

Spread thin slices of entire wheat bread thickly with creamed butter and on these, spread the

curried eggs. Put two slices together, trim off the crusts, and decorate the border of the plate with cresses and radishes.

CURRIED EGG AND OYSTER SANDWICHES.

Boil three eggs hard and chop them. Fry half a dozen oysters and when cold, chop and mix with the eggs. Add a teaspoonful of curry powder, a little onion juice, and mix with cream to moisten sufficiently to spread; add salt to taste.

Butter slices of bread, trim off the crusts, fit one slice to another, and put the curried eggs and oysters between. A lemon sandwich may accompany this curry sandwich.

GREEN PEPPER, PIMENTO, AND OLIVE SANDWICHES.

Shred the green pepper, the pimento, and olives in any proportion to suit, mix with mayonnaise and spread on thin slices of buttered bread. Put two slices together and cut into crescents or any preferred shape.

LEMON SANDWICHES.

Peel lemons and cut them into thin slices. Take out the seeds and sprinkle with salt; put between rounds of bread buttered with creamed butter.

MINT SANDWICHES TO BE SERVED WITH MUTTON OR LAMB.

Cut up, very fine, a cupful of celery with a spoonful of capers and mix with the yolks of two hard-boiled eggs mashed to a paste with cream to moisten. Add salt and Paprika. Chop the whites of the eggs very fine, add to the rest, and add enough creamed butter to make the mixture easy to spread.

Put between thin slices of buttered bread sprinkled with chopped mint. Trim off the crusts and cut into triangles.

Sometimes, for this sandwich, the eggs are sliced to form rings, the yolks taken out, and the white rings placed on buttered rounds of bread and filled with the mixture just given.

MUTTON OR LAMB SANDWICHES.

Chop the meat very fine, discarding all fat and gristle; mix with an equal amount of creamed butter. Mix in with the meat and butter, a little fresh horseradish, some chopped capers, a little Spanish sweet-pepper, a little black pepper, a little onion juice and salt to taste.

Spread thin slices of bread with the mutton mixture, cover with a second slice, and trim off the crusts.

Another way is to mix the chopped meat and

butter, with salt and pepper, and lay between each sandwich a layer of sliced radishes.

A Dill pickle, sliced thin and dipped in mayonnaise, can be used instead of the radishes.

Chopped fresh mint leaves, worked in with the meat and butter, and a thin slice of currant jelly put between the two slices of each sandwich makes another change.

NUT SANDWICHES.

Grind or pound in a mortar any one preferred variety of nuts or a mixture of English walnuts, almonds, hazel nuts, and hickory nuts. Add a little salt and enough olive oil, of the purest and most delicate quality, to make the mass pliable. Spread thin slices of bread with creamed butter and spread this with the nut paste; put two together, trim off the crust, and cut into fingers.

For another style, the nut paste may be added to whipped cream and this be spread on buttered bread and made into sandwiches. The cream must be "double" or "heavy" cream, and whipped very stiff.

OLIVES AND MAYONNAISE SANDWICHES.

Cut the olives from the stones, mix with thick mayonnaise, and spread on thin slices of

buttered bread. Cover these with other buttered slices, trim off the crust, and cut into squares or triangles.

ONION SANDWICHES.

Peel Bermuda or Spanish onions, slice thin, salt, and soak in salt water half an hour, drain and put on ice to become crisp. When wanted, dip in mayonnaise and put between slices of buttered bread. Add a little extra vinegar or lemon juice to the mayonnaise as this dressing should be a little tart for this sandwich, but, of course, not acid.

PÂTÉ DE FOIE GRAS SANDWICHES.

Spread the bread—thin-sliced and crust-trimmed—with creamed butter mixed with boiled, skinned, and mashed chestnuts. Put a slice of *pâté de foie gras*, sprinkled with lemon juice, a little salt, and a speck of pepper, between every two slices of the spread bread and press together.

Chicken livers may be used instead, if they are preferred. Chicken *pâtes* are now to be had in tins or jars from leading grocers; or if one so chooses, the livers from poultry may be cooked at home and mashed to a paste with lemon and onion juice, salt and cream.

The chestnuts should be the large imported ones, Italian or French.

Half a cupful of *foie gras*, one cupful of butter, and two cupfuls of mashed chestnuts is about the right proportion.

ROAST BEEF SANDWICHES.

Roast beef sandwiches, if made from rare, juicy, tender beef, are very acceptable to most men. In fact, many men who appreciate the really good things for the table, consider roast beef the standard sandwich for all occasions where such creations are handed around. So notwithstanding the presence of several other kinds, a hostess also may have a plate of roast beef sandwiches, and feel sure of pleasing the club man or any one who enjoys something a little more substantial than the regulation party sandwich.

A plain sandwich of roast beef is made by slicing the meat across the grain in wafer-like slices, seasoning them with salt and pepper and laying two or three on buttered bread, then covering with horseradish, made mustard, or catsup. A second slice of buttered bread is added and the sandwich is then cut into fingers. The crusts are removed from all or from a few, just as the hostess thinks her guests will enjoy them most.

One Russian sandwich has the crust left on; the rye bread cut in half-inch slices and some of the fat bordering the beef is left on. Mustard is the condiment used.

This is indeed a hearty sandwich; but with a glass of foaming beer, it makes a meal at midnight for a hungry man that he would not exchange for all the ice cream, cake, and fancy sandwiches one could offer him.

Besides mustard, horseradish, and catsup seasoning, wafer-thin, rare roast-beef may be dressed with chopped shallots or Spanish onions. Spanish sweet pepper may be mixed with the butter that the bread is spread with; lettuce leaves or slices of ripe tomatoes may be dipped into either French dressing or mayonnaise and put between the sliced meat.

If the meat is not tender enough to be divided with the greatest ease when the sandwich shall be bitten into, it may be chopped very fine first and mixed with an equal amount of butter. The butter may have chopped water cress stirred into it, and as this sandwich will keep fresh for several hours, after being put together if put in a tin box and kept cool, it is valuable for picnics. Salt, pepper, a thin slice of lemon, and a little onion juice make it more agreeable for some palates.

ROAST BEEF SANDWICHES WITH ANCHOVY PASTE.

Chop or grind a cupful of rare roast beef and salt it to taste; add six drops of Tabasco sauce, a teaspoonful each of anchovy paste, onion and lemon juice, mix this thoroughly through the ground meat, and spread on thin slices of buttered bread. Put two of these slices together and trim off the crust.

A choice cut of steak, broiled rare, may be used for sandwiches. Chop the meat when cold, discard the fat and gristle, and add the meat to an equal amount of creamed butter; then add to the butter any of the seasonings hereinbefore mentioned and proceed to make up.

RIPE TOMATO SANDWICHES.

Peel ice-cold tomatoes with a very sharp knife. The usual way of skinning,—by immersing in boiling water,—is not good for the tomatoes when used for salad or for sandwiches as this way is likely to make them watery.

Slice in even slices, spread with thick mayonnaise or boiled dressing, and place between rounds of buttered bread.

A lettuce leaf is oftentimes added to tomato sandwiches and this is also spread with a little mayonnaise.

SPICED TOMATO SAUCE SANDWICHES.

This sauce can be made at any time. It will keep for a month, if covered and kept in a cool airy place.

Skin a quart of ripe tomatoes, cut into pieces, and stew in an open saucepan. Shift occasionally and stir often to prevent scorching. If, by chance, the tomatoes do burn, change to another saucepan.

Chop an onion, a long red-pepper pod, add a half-dozen celery seeds, a teaspoonful of salt, a tablespoonful of horseradish, a tablespoonful of sugar, one teaspoonful of mixed ground spices —mace, alspice, cinnamon and cloves—and add to the tomatoes. Boil for an hour.

Reduce one cupful of sour Rhine wine or genuine cider vinegar, to one third of a cupful, by slowly simmering in a saucepan. If there is no objection to garlic, a slice from a clove will give an additional flavour and improve the sauce. Add the reduced wine to the tomatoes and simmer for another hour.

For the sandwiches, toast thin slices of bread delicately, butter liberally, spread with the tomato sauce, and cover with a second slice of buttered toast. This sandwich is better hot than cold, but it is relishable either way.

VEAL SANDWICHES.

Cold roast veal or cold breaded veal makes

sandwiches that are considered almost, if not quite, equal to chicken. Prime, fine-flavoured veal, well cooked and richly seasoned, is indeed superior to chicken of indifferent quality; and unhappily, we find many such.

Veal is easily prepared and can be potted either for immediate or for future use.

For sandwiches, take a cupful of the lean portion of veal, chop and pound to a paste; add salt and pepper, a large pinch of thyme pounded to a powder, a teaspoonful of onion juice, a pinch of mace, three drops of Tabasco sauce, and two or three spoonfuls of the gravy. Mix this with a cupful of creamed butter and spread on thin slices of bread. Cover one slice with another, trim and cut into any desired shape.

VEAL AND MAYONNAISE SANDWICHES.

Mix the veal paste with thick mayonnaise, instead of butter and spread thickly on thin sliced buttered bread.

VEAL AND HAM SANDWICHES.

Very tender veal and ham are cut in extremely thin slices, *across the grain*, seasoned with Paprika, a little made mustard, a grating of nutmeg, a tiny pinch of alspice, and placed between thin slices of bread and butter.

The veal may be from a fine, well-done roast

or a thick cutlet breaded and fried in butter. Any green can be added to the sandwich which fancy dictates, or circumstances allow: water cress,—washed and dried by shaking in a towel, —chopped celery delicately salted, minced parsley, or crisp white lettuce leaves dipped in mayonnaise or French dressing.

If it should seem advisable, the meat may be chopped, pounded, and mixed with butter, instead of being sliced.

VEAL WITH LETTUCE SANDWICHES.

Mix the veal paste with chopped celery, spread thin sliced buttered bread with this, and between every two slices put a lettuce leaf dipped in French dressing, thick mayonnaise, or the whipped egg sauce, made of egg, Madeira, mustard, butter, and sour cream. This is a superior sauce and more easily made than the genuine mayonnaise. For salads, it may have a little oil beaten in it. It is a fair substitute for the richer mayonnaise.

WATER CRESS SANDWICHES.

Cream a half cupful of butter; add a salt-spoonful of Paprika, a tablespoonful of lemon juice, and a cupful of chopped cress—washed and dried in a towel; add a sprinkle of salt and spread on slices of brown or all-wheat bread.

Cover with a second slice of buttered bread, trim off the crusts, and cut into triangles.

Decorate each sandwich with a spray of water cress, also the edge of the plate on which they are placed. A doily should first cover the plate.

WATER CRESS AND MAYONNAISE SANDWICHES.

Wash and dry water cresses; cut up and mix with mayonnaise and spread on thin slices of buttered bread. Trim the edges and cut into any desired shape.

CANAPÉS.

Bread for canapés is cut in rather thin slices, but not so thin as for sandwiches and can be toasted, fried in a little butter in a frying-pan or in deep fat; or it can be buttered and browned in the oven.

The bread should be cut a little while before frying, so that it may become slightly dry on the outside, as it will brown quicker by so doing.

Canapés are eaten either hot or cold and are served on plates and are usually eaten with a fork.

Canapés are not always made with a bread foundation. They sometimes are made of pastry. All sorts of potted fish and meat, and all sorts of cheese are served on them. They are

classed on the menus of grand dinners with brochées, coquilles, croquettes, timbales, etc., among the hors d'œuvres.

ANCHOVY CANAPÉS.

A very easy way to make anchovy canapés is to cream a half-cupful of butter and add to it a tablespoonful of the anchovy paste (which comes imported in jars) and spread on toasted, crust-trimmed bread. This makes an appetizer much appreciated for its delicacy. Sometimes, a little chopped mint is added to this canapé.

Another way is to take the salt-cured fish, wash and bone and pound in a mortar and rub through a sieve. Add an equal amount of fresh butter and a little curry powder and spread on the toast.

If fresh butter cannot be obtained, salted butter may be washed through several waters and wrung dry in a napkin. A thick, whipped, heavy cream with a little creamed butter may be used, instead of the fresh butter, if one so chooses.

Anchovies, preserved in oil, can be used effectively on canapés. Cut the bread in rounds and then toast; spread with softened butter and sprinkle lightly with Paprika. Set a pimola in the centre and curl an anchovy around it.

Add a lemon quarter to the plate and a few water cresses.

Another canapé is prepared by laying slices of ripe tomato on rounds of toast which is spread with anchovies rubbed to a paste with butter and a very little lemon juice. Salt the tomatoes, pepper slightly with black pepper, and decorate with a small quantity of stiff mayonnaise.

Anchovies may be skinned and boned and cut into fillets, covered with a tomato sauce rich in spices and boiled-down wine, and laid on canapés.

The anchovy is a small fish, very choice and fine flavoured. There are many small fish passed off on the public as the genuine. They are not a red fish at all, but that colour is added to them, artificially. One may give more of this desirable tint by using lobster eggs—the coral—mashed with butter and when smooth, rubbed through a sieve. This not only adds beauty to the original anchovy red but imparts to the anchovies additional flavour which the colouring, put in at the preserving-places, does not.

Anchovy essence is used for flavouring sauces for fish,—especially those that have no distinctive flavour of their own,—sometimes for game,

poultry, stews, and the minced meats in sandwiches or hash.

CAVIARE CANAPÉS.

Cut rounds of bread, toast delicately, butter, and spread with Russian caviare seasoned with lemon juice, a little grated onion, and cayenne. There needs to be only a suspicion of onion flavouring, if onion is not relished.

Caviare canapés can be made in a variety of ways: The caviare may be added to melted butter, seasoned with lemon juice and cayenne, spread on hot toast with a slice of hard-boiled egg on top and garnished with parsley.

The caviare may also be mashed to a smooth paste with yolks of hard-boiled eggs, seasoned with pepper, lemon juice, and a speck of onion or garlic. The eggs are first cut into rings, the yolks taken out and the rings of the whites put on rounds of fried or toasted bread and filled with the caviare mixture. Sprinkle with parsley and serve with a slice of lemon on the plate.

Always taste to see if the preparation for spreading on the canapés needs salt. Many and many are the dishes that fall short of perfection from the lack of a little extra salt; this takes in all sorts of sweet dishes as well as meats, fish, and vegetables. Even ice-cream and apple sauce

are the more delicious for a few grains of this essential seasoning; and cake, bread, and pastry are insipid without it.

CAVIARE AND OYSTER CANAPÉ.

Caviare may be seasoned with Tabasco sauce and tomato catsup and spread on the canapés. A fine oyster is laid in the centre of the canapé and the plate garnished with lemon quarters and celery.

HAM CANAPÉS.

Chop very fine enough ham, with a little fat, to make a cupful; add two tablespoonfuls of grated cheese, a dust of cayenne, and enough rich cream to make the mixture of a consistency to spread. Put this evenly on slices of buttered toast, cover the top with browned buttered crumbs; set in the oven to heat through.

ROYANS BORDELAISE.

Take out the back bone and lay the sardines on a plate with the sauce in which they come; sprinkle over them a very little salt and add lemon juice. Lay the sardines and the sauce between thin slices of buttered bread and trim off the crusts.

These sandwiches may be cut into fingers or triangles and may accompany a chicken salad

which is made with lettuce and sliced tomatoes and dressed with mayonnaise.

Royans Bordelaise may also be served on canapés with gratifying results.

ROYANS À LA VATEL.

These sardines, likewise the Royans Bordelaise, can be had from leading grocers. They are a delicacy and are often used as a luncheon relish; they can also be made up into canapés of a superior order of daintiness.

Royans may be made into sandwiches, but usually the ordinary sardines, done up in oil, are used for that purpose; and the Royans reserved for canapés or as an entrée with game or chicken salad.

Remove the fish from the box with care, as they break easily; arrange on canapés of buttered toast.

Cut up and distribute evenly the truffles and bits of artichokes found in the can and squeeze lemon juice over them. Extra truffles may be added if their presence is deemed necessary.

SWEET SANDWICHES.

Preserves of all kinds, drained from their syrup, marmalade, jam, and jelly, crystallised and candied fruit are used as filling for sweet sandwiches.

The preserved fruit is the very rich "pound for pound" product.

The crystallised and candied fruit go under the name, in grocers' catalogues, of Glacé; apricots, cherries, marrons (French chestnuts), angelique, citron, lemon and orange peel, ginger (Canton), pineapple, plums, and cumquats, are among the most important.

Among the dried fruits are the figs, dates, and raisins. These are usually moist enough to be chopped and used, mixed with boiled icing, on the buttered bread just as they come; but they can be softened more, if desired, by soaking in just enough wine to cover.

The candied fruit can be softened, if necessary, by putting it in a covered dish, and standing it in the oven awhile, or in a steamer.

Sometimes one likes to soften the candied fruit, when too hard to cut readily, in a little Madeira.

Chop or slice the fruit and place on buttered bread or wafers. Graham wafers or "water thins" or the delicate saltine crackers may be used with a slice of cream cheese, or a little Camembert.

Whipped cream, mixed with pounded nut meats, spread on buttered bread and the candied fruit added, makes a favourite sandwich.

Marmalade, spread between thin slices of bread buttered with creamed butter and pounded nut meats sprinkled on the marmalade, is also a favourite sweet sandwich.

Guava jelly, spread delicately on buttered bread with a slice of rich cream cheese (Philadelphia cream or the imported Neufchâtel) placed between the two jelly spread slices, makes a delightful sandwich.

The only objection to Guava jelly in this latitude is its expense. With the additional expense of butter and cheese, one has a sandwich of small dimensions costing as much as rich cake, but it is worth it.

For peanut sandwiches with Canton ginger, pound the peanuts to a paste adding creamed butter and spread on the bread; add a layer of the ginger cut into minute pieces and cover with another slice of spread bread.

There is no limit to the variety of sweet sandwiches, if one but gives one's mind to experimenting with the many jams and nuts, fruits—preserved or fresh—available.

Whipped cream, ice-cream, gelatine jelly, and even meringues, bon-bons, and sponge cake and pastry are drawn upon in the compounding of these necessary little adjuncts to a luncheon, tea, or supper of the present day.

Ripe pineapple may be chopped and drained, the fruit mixed with sugar and spread between buttered bread. Any fine cream cheese may be added to the butter.

Bananas may be sliced and dipped in sweetened whipped cream, showered with crushed peanuts, and put between buttered bread.

Juicy apples may be sliced and put between buttered bread with cream cheese.

Spread bread with creamed butter. Spread this with jelly, jam, or marmalade and put between every two slices a slice of cream cheese.

Maple sugar—scraped or grated—with chopped nuts—either English walnuts or peanuts, spread over it, makes a delightful filling. Sometimes brown bread is used.

A slice of honey in the comb, placed between two layers of puff-paste or light flaky piecrust, is much enjoyed by those who love honey.

Ice-cream, cut in slices to fit between two layers of sponge cake (the kind baked on a baking-sheet), makes ice-cream sandwiches. All kinds of wafers are used instead of the sponge cake for this much appreciated trifle.

A sweet sandwich, made of finely shredded,

crystallised or candied fruit mixed with double cream, whipped very stiff and spread between thin bread and butter or the wafer crackers or lady fingers, is an especial favourite at afternoon teas.

Grated chocolate mixed with warm boiled icing and pounded nut meats and spread between wafers is another afternoon tea favourite.

FLOWER-SCENTED SANDWICHES.

Pound some nasturtium blossoms and stems in an earthen bowl and mix with creamed butter. Spread upon very thin slices of bread and cut out in rounds.

Place a fresh blossom on each, cover one round with another and press gently together.

Orange-flower water, rose water, and essence of violets are sometimes used to scent butter with which to spread sandwiches.

Another way often used, is to lay the butter in a jar with rose leaves or violets, cover the jar tight, and keep in a cold place over night.

A small piece of waxed paper is put between the butter and blossoms.

Turkish rose petals come in little jars and are used for scenting and decorating.

BAR-LE-DUC SANDWICHES.

This expensive French preserve may be exchanged for strawberry or other native jams.

The Bar-le-Duc is a luxury one may very well go without, but if it is preferred to other preserved fruit and one does not count expense, an exceedingly delicious sandwich may be made with it.

Cream the butter and add pounded English walnut meats, spread this upon very thin slices of bread from which the crust has been removed.

Spread the jelly lightly on the bread and distribute a few of the currants over its surface. Cover with another slice of buttered bread and press gently together.

Pass cream cheese with this sandwich.

CRANBERRY SANDWICHES.

These sandwiches can be made of cranberry jelly or from the berries stewed in sugar, called cranberry sauce.

To a pint of cranberries, allow one cupful of sugar and one cupful of boiling water. Cover and stew for an hour, mashing the berries during the cooking, but not stirring them. When cold, spread thickly between slices of buttered, crust-trimmed bread.

Cranberry sandwiches are served with turkey

sandwiches or with cold sliced turkey. They are also served with chicken or game when currant jelly is not at hand.

LEMON JELLY FOR SANDWICHES, CANAPÉS, AND TART SHELLS.

Grate part of the yellow outside rind of one lemon and put aside.

Squeeze the juice from two lemons and strain, This should measure a half cupful. Add to it a cupful of sugar and stir over the fire until the sugar is dissolved, then let it boil up, skim off the froth which arises, and stir in the grated rind.

Pour this syrup over the yolks of three eggs and three whole eggs, beaten with four even tablespoonfuls of sugar. Beat all the time the syrup is being poured in and be sure that the whole is thoroughly beaten together.

Put the saucepan—or use the blazer—into the hot-water pan and stir and cook for about three minutes, then extinguish the lamp, cover the blazer, and let the jelly remain in the hot water until cool, whipping it up occasionally.

Put away in glass jelly tumblers or the little porcelain jars in which soft cheese comes.

When ready to make the sandwiches, spread thin rounds of bread with creamed butter and spread each with lemon jelly. Put one piece on top of another.

Lemon jelly may have chopped nut meats added to it and this be spread upon bread which has been spread with cream cheese blended with butter.

The jelly may be used on rounds of pie-crust,—very rich flaky piecrust,—making canapés; or it may have whipped cream stirred into it and be put into tart shells, with a meringue laid on the top.

The meringues are made of the whites of the eggs. Whip the whites of the eggs to a very stiff froth, add a *few* grains of salt, and by degrees, add seven level tablespoonfuls of powdered sugar to every white.

Sprinkle letter paper with powdered sugar, put spoonfuls of the meringue upon it two inches apart, and sprinkle with powdered sugar.

Bake in a hot oven until the tops are slightly browned. If the oven is too hot, keep the door open.

The meringues should be baked just long enough to heat the eggs through; they should be creamy within and have a delicate outside crust.

The meringues require constant watching as they will become too hard if left too long in the oven.

MISCELLANEOUS RECIPES FOR LUNCHEON AND SUNDAY TEA

MISCELLANEOUS RECIPES FOR LUNCHEON AND SUNDAY TEA.

Nowhere in the recipes contained in this little book can milk be safely substituted for cream, unless so stated.

The rules have been most carefully prepared in every detail; and with very few exceptions, have been cooked at the writer's own table.

To use different ingredients or to re-adjust the scale of quantities at table would be, for the inexperienced, a risky step; so, to avoid embarrassment, it is earnestly suggested that before any changes are made in any rule, it should be duly tried beforehand exactly as it is given.

TOAST.

Toast, to be perfect, should be made of stale bread.

Moist bread merely heated through, no matter how carefully toasted on the outside, is not perfect toast, and, moreover, such soft-hearted toast is a menace to digestion.

At least two days old must it be and cut in

even half-inch slices, the crust removed, and heated through and through in the oven, or on top of a cool part of the stove, turning it once or twice to prevent burning.

Such bread when held over live coals or the gas or alcohol flame will quickly turn a rich brown and yield an article of diet suitable for the sick or well.

It should be buttered immediately, put into a hot dish with a hot cover. The dish should be left open a little at once side so that the toast may be dry and brittle. This is dry toast.

For dipped toast, leave the crust on, dry and brown the bread as for dry toast; when toasted, dip each piece quickly into a bowl of salted boiling water, butter liberally, and pile neatly on a heated dish. Cover closely and keep hot.

Crisp, delicious toast can never be made from soggy, sour, or damp bread. It can be made only from light, sweet, dry bread.

When properly made, it can be kept for several days in a cool place and needs only to be reheated and then buttered, and it is ready for any of the dishes requiring toast for a foundation.

CREAMED POTATOES WITH CHEESE.

Cut into dice enough cold boiled or baked potatoes to make a pint. Sprinkle over them a little black pepper and salt.

Mix together in the blazer one rounding tablespoonful of flour and one even tablespoonful of butter; cook a minute, then stir in a half cupful of milk, and when smooth, stir in a half cupful of thin cream.

It must really be cream, not simply creamy milk, but it need not be the heavy cream used for whipping.

When hot, stir in the potatoes and make the surface even and smooth, upon which put a layer about one eighth of an inch thick of rich full-cream American cheese.

Cover the blazer, place it over the hot-water basin, and when the cheese is melted the dish is ready to serve.

CODDLED EGGS.

Put into the blazer one taplespoonful of butter, one half cupful of thin cream, dust with salt and pepper, and add four eggs.

The eggs are broken into a cup and put into the cream one at a time. This is to prevent disaster, either from getting a poor egg or spoiling the others if a yolk is broken.

Set the blazer over the hot-water basin. Cook until the egg whites begin to lose their transparency and then stir with a round-pointed spoon, around and around, trying not to break into or disturb the yolks.

As soon as the yolks are heated through, put each egg on a round of toast and add the cream sauce.

It will be a marvel if the yolks are not broken into, but avoid breaking them as much as possible. At all events, the yolks must not be stirred, and if the proper amount of caution is used, the whites will be stirred enough before the yolks break.

MEDALLIONS OF HAM AND EGGS.

Toast rounds of bread (or butter the rounds and fry delicately, on one side, in the blazer). Cover each round with a slice of boiled ham heated in a little butter in the blazer and put a poached egg, salted and peppered, upon the ham. Add a ladleful of any of the following sauces:

Plain whipped cream, slightly salted.

Creamed egg sauce, Hollandaise sauce, or a simple white sauce with parsley.

The eggs are poached in the hot-water basin. Put small muffin rings in the basin with enough hot water to cover them, with a spoonful of vinegar, and when the water boils, drop an egg into each ring. Each egg must first be broken into a cup and emptied from that into its ring.

As soon as the water shows signs of boiling after the eggs are in, cover the hot-water basin and remove immediately from the fire. They will be ready to serve when heated through.

Poached eggs should stay in the water just long enough to become jellied and the water must never really boil after the eggs are in.

Poaching means to cook in water or broth below the boiling point.

DEVILED EGGS.

Make a sauce of two even tablespoonfuls of butter and one even teaspoonful of flour. Add the mashed yolks of two hard-boiled eggs, a half cupful of milk, and a half cupful of thin cream. Cook and stir.

Season high with mustard, salt, Tabasco sauce, Paprika, tomato catsup, mace, a pinch of ground cloves, and add the whites of the eggs, chopped very fine, and cook a little longer. Serve on hot, hard-boiled eggs cut lengthwise into halves.

Deviled dishes are those that are highly seasoned with condiments. They are not considered wholesome as a regular diet, but may be partaken of, on occasion, with advantage as well as pleasure.

SCRAMBLED EGGS WITH MINCED GREEN PEPPER AND MUSHROOMS.

Mix the minced pepper with the eggs (four eggs and four dessertspoonfuls of cold water) while scrambling them and when done, serve

with a ladleful of mushrooms in a sauce made thus:

Put into the blazer a tablespoonful of butter, add a slice of onion chopped, or a shallot, and a dozen mushrooms; fry a little and before it discolours, stir in a teaspoonful of flour.

Cook until smooth, add some of the liquor from the mushrooms and enough thin cream to make the sauce agreeably thick. Salt and pepper to taste.

Canned button mushrooms are the kind used in the above rule. Empty the can as soon as it is opened. The mushrooms and juice which are not used, put away in a tumbler with a cover. In a cold place they will keep for weeks.

HARD-BOILED EGGS IN CREAM SAUCE.

This entire dish, if desired, may be made at the table by boiling the eggs over another lamp while making the sauce; but to have them cooked and peeled and all ready to use beforehand is the easiest way.

Cut the whites into thinnest slices, but keep the yolks whole. Stir the whites, thus sliced, into the creamed sauce. Lay in the yolks carefully and serve one to each person with spoonfuls of the cream sauce poured around.

The cream sauce is made of rich, unskimmed milk and thin cream and butter. It may be

flavoured with parsley, celery, pimentoes, truffles, mushrooms, green peppers, chopped leeks, cooked peas, cubes of cold sweet potatoes, crisp shredded bacon, flakes of fish, or anything the fancy dictates that combines agreeably with eggs.

The cream sauce is made by blending together one even tablespoonful of flour with two even tablespoonfuls of butter and adding first, a half cupful of boiling milk, and when smooth, stirring in a half cupful of thin cream or all milk, if it is very rich.

When this has boiled a little, the salt and pepper are stirred in and then the whites of the eggs. The flavourings are also added at this time, and at the last the whole yolks.

There must be no stirring after the yolks are put in as they are apt to crumble when bruised, and if that happens, the prettiness of the dish will be marred.

A little chicken jelly may be used in the sauce, which gives it another flavour.

CORNED BEEF HASH.

Chop fine one cupful of prime, boiled corned-beef, and two cupfuls of cold boiled or baked potatoes. Mix together and add one cupful of cream. Taste to see if any salt is needed. Add pepper and cook up in the blazer.

LOBSTER À LA CRÉOLE.

Remove the legs from a boiled lobster, and put away for decorating the edge of the platter.

When cold, split the tail, take out the meat, remove the dark intestine, crack the claws, and pick out the meat from the claws and from the joints. Cut the meat into pieces of equal size.

If there are any eggs or coral, save them, also the green fat called "tom-alley" and all of the juice which comes from the shell. Pour the latter over the meat. The gills and stomach are thrown away.

Make the créole sauce of a cupful of tomatoes, a chopped onion, a half of a green pepper, a little Spanish sweet pepper, a pinch of cayenne, a saltspoonful of salt, a pinch of mace, and two tablespoonfuls of butter. Cook ten minutes and rub through a sieve.

When at the table, put a spoonful of butter in the blazer, add the lobster, and toss about until hot. Sprinkle on a little salt and a dust of Paprika; then add the sauce and when hot, put spoonfuls on squares of toast and sprinkle with the coral or eggs.

The toast, delicately buttered and spread with the green fat, is brought to the table on a platter decorated with the lobster's legs.

Anchovy sandwiches may accompany this famous and attractive dish.

CODFISH BALLS.

Codfish balls are usually fried in deep fat, but as this is not always a convenient way, instead, the balls may be flattened into cakes and browned in a spider or blazer in bacon drippings or butter.

For eight cakes, or balls, cut from a fine salt codfish enough to make a cupful; remove the bones and skin and soak in two cupfuls of warm water for an hour on the back of the stove where it will keep warm but not get hot.

Then drain, pick the fish to pieces, and chop exceedingly fine; add a heaping cupful of mashed hot potatoes, a heaping tablespoonful of butter, eight to ten tablespoonfuls of cream, and a fourth of a teaspoonful of Paprika.

Make into balls with the hand and a tablespoon. Dredge with a little flour and fry in the blazer.

These cakes can be served alone or with crisp, fried bacon. They make a most acceptable accompaniment to a ragoût of beef.

If cream is not at hand, the evaporated milk that comes in tins may be diluted with a third of milk. Cream, however, makes a far more desirable cake or ball.

If eggs are liked in codfish balls, add to the quantity given above, one unbeaten egg and stir it in thoroughly. When using an egg, allow one tablespoonful less of cream.

PICKED-UP CODFISH IN CREAM SAUCE.

Flake and bone a cupful of salt codfish and soak it in lukewarm water to cover for five or six minutes. Pour this off and cover with fresh lukewarm water, and after a few minutes, drain the fish again. It should now be freshened enough.

Make a sauce in the blazer of two even tablespoonfuls of butter and one even dessertspoonful of flour, a half cupful of cream, and a half cupful of milk. All milk may be used if necessary.

Add some minced parsley and a pinch of cayenne; simmer a few minutes and gently stir in the codfish. Sprinkle with black pepper, and simmer a few minutes longer.

Serve on toast or with fried bacon and potato cakes, browned in the bacon drippings.

The potato cakes are made from left over mashed potatoes. To make them smooth and compact, they must be formed before the mashed potatoes become cold.

Border the platter with hard-boiled eggs cut in two, lengthwise, sprinkled with capers, salt, and pepper.

CRAWFISH OR CRAYFISH.

These little fresh-water crabs, which are regarded as such a delicacy for the table, are

found in stream, river, and lake, but they have a particular fondness for clear-running streams.

They are best for eating when shipped from nearby points, and like their relatives, the lobster, prawn, and shrimp, they must be killed quickly by plunging them into a pot of actively boiling salted water. There must be plenty of water and it should be kept boiling until the fish are done.

Boil a quart of crawfish from twenty to twenty-five minutes. Plunge into cold water to cool quickly, drain, take off the shells, split the tails from end to end, and remove the intestine.

The meat is ready now for any of the several ways crawfish are served. They are potted, made into soup, deviled, served in sauces, creamed, made into omelette, and even into cocktails or served in patty shells.

For an omelette, Rhine wine is generally used to make the sauce; but if one prefers lemon juice and rich chicken stock, these can be substituted for the Rhine wine.

Make the sauce from the old rule of two even tablespoonfuls of butter and one of flour for a cupful of liquid. Season with pepper and salt.

Make the omelette, put the fish, lifted from the sauce, on one half and fold the other over it. Pour the sauce over the omelette and serve.

MUSHROOMS WITH OYSTERS.

Take the stems from the large variety of mushrooms, chop, and put into the blazer, with a little hot butter.

Peel the caps, put them into the blazer, and fry for two minutes. Add salt and pepper and into each mushroom, put an oyster or two, having first pinched out the hard muscle.

Put the cover on the blazer and when the oysters are plump and their edges curled, serve with maître d'hôtel sauce and also a rich cream sauce, made with two even tablespoonfuls of butter blended with one even tablespoonful of flour and cooked with a cupful of thin cream. Add salt and Paprika to taste.

Some mushrooms take longer than two minutes to cook; other varieties toughen by longer cooking.

A little experimenting will be necessary. If they are not tender in the time specified, cook longer.

If they become tough, they will be indigestible, and in that case chop them very fine, add a little good chicken broth, cook until the flavour is extracted, and strain.

Then make a sauce from the strained liquor by adding butter, flour, and cream, then add the oysters to the sauce and as soon as they ruffle, serve on rounds of toast.

SHRIMPS IN CREAM SAUCE.

Canned shrimps are to be had when fresh ones are not obtainable.

Put into the chafing-dish two tablespoonfuls of butter, a teaspoonful of flour, a little salt, Paprika, a dash of Worcestershire sauce, and a cupful of thin cream.

As soon as this boils, pour a little of it upon a beaten egg and add this to the blazer, then put in the shelled shrimp tails.

Put the blazer over the hot-water pan and as soon as the contents are heated through, the dish is ready to serve.

A spoonful of capers or a little sherry makes an agreeable change.

Sherry may be added to the sauce before the shrimps are put in, or it may be poured on the shrimps beforehand, or the sherry may be passed when serving so that each person may help himself.

When capers are used they are cooked in the sauce.

OYSTER STEW.

Put into the blazer twenty-five oysters and their juice and keep over the flame only until the oysters boil up. Remove the blazer immediately; keep it covered.

In another vessel, boil a cupful and a half of rich milk, stir in an even half teaspoonful of flour blended with three level tablespoonfuls of butter, a few drops of onion juice, a pinch of mace, and a pinch of cayenne.

Stir and boil until smooth; add a quarter of a cupful of cream and when all is hot, pour into the blazer.

Set the blazer over the hot-water pan and stir for about a minute; add salt and dust with black pepper. Put out the lamp and serve the stew with oyster crackers.

When served with dry buttered toast, it becomes a Boston stew.

CHICKEN LIVERS IN MADEIRA SAUCE.

See that the livers are untainted with gall. If even a speck of green remains on one where the gall lay against it, the taste of the entire dish will be spoiled.

Rinse quickly in cold water, roll in bread crumbs and beaten egg, then into bread crumbs again, and fry in butter in the blazer. Put a shallot, sliced fine, in the butter and fry at the same time.

When the livers are done push them to one side and add a glass of Madeira wine. Boil half away, then add chicken broth (or substitute hot water in which a little beef extract has been

dissolved), dredge lightly with flour, and boil up.

Add salt and pepper and serve with small pieces of dry buttered toast.

Chicken livers may be bought by the pound in some markets.

LITTLE CUTLETS OF LAMB.

Cut out the bone and trim off some of the fat from prime loin of lamb chops. Wrap the long end around the chop to bind and keep it in shape and pin it with a little skewer. If there is any marrow, cut it from the bone and place it within the chop.

Many persons enjoy a little fat on a crisp cooked lamb chop and others enjoy a great deal, so in serving, see that the fattest chops go to the ones who like the most fat.

When ready to cook the cutlets, heat the blazer and lay the chops in it. Fry brown on both sides, which should take about a minute.

Then keep turning constantly, every ten counts, until cooked to suit. By this means, the juice is prevented from flowing to the surface and the chop will be found juicy within when cut.

There should be scarcely any sediment in the blazer when the cutlets are done.

Pour or dip off all of the grease, add a half

cupful of cream for six cutlets, stir, and boil up; add salt and pepper.

Sprinkle salt and pepper over the cutlets and put a nutmeg lump of butter on each and a spray of parsley. Serve with a spoonful of the cream gravy around (not over) the cutlets.

Add to each plate a square of toast or round of bread fried in butter. Slices of lemon, grape, or currant jelly may accompany the lamb.

For Sunday night tea or for a luncheon, sliced game and dressed lettuce may follow the cutlets.

Boned leg-cutlets may be used instead of those from the loin.

VENISON, BREADED.

Put two or three tablespoonfuls of olive oil or butter in the blazer and, when hot, lay in the venison steak covered with rolled cracker crumbs or fine bread crumbs.

Fry on both sides until done to suit, then season with salt and pepper.

Add a dust of flour to the blazer, a spoonful or two of port wine or hot water, cook up, and serve with the venison. Pass currant jelly.

If the venison is thought to be tough, it may be pounded with a hammer on a block of wood before breading.

RAGOÛT OF COLD VEAL.

Slice thin about a pound of roast veal across the grain, salt and pepper lightly, and warm in this sauce:

Put into the blazer,—for a pint of sauce,—four even tablespoonfuls of butter and when hot, stir in two even tablespoonfuls of flour and cook; then add a teaspoonful of onion juice, some minced parsley, Paprika, and a pint of either chicken stock or veal stock, richly seasoned with celery, carrots, etc., and cook a few minutes longer.

Port wine, curry powder, or a dash of spice may be added to a ragoût, at pleasure, while cooking.

Veal may also be warmed up in any of the cream and egg sauces given with chicken; mushrooms also may be added.

A plain unbuttered sardine sandwich is relished with this ragoût. Cut the bread into fingers and lay a sardine between.

Pass currant jelly or lemon quarters.

COFFEE WITH MILK AND CREAM.

(*Café au Lait*).

One cupful of mixed Java and Mocha coffee—two thirds Java and one third Mocha—ground

very fine. Three cupfuls of rich milk, one cupful of rich cream.

Mix the coffee with a tablespoonful of beaten egg and stir into it one cupful of cold water.

Stand the pot closely covered on the stove to come to a boil.

Then stir and pour in two cupfuls of boiling water; closely cover the pot again and remove it to a cooler part of the stove to settle, but not to boil, not even to simmer.

Strain through a doubled cheesecloth, placed over a wire strainer, into a hot china pot for the table.

Now heat the milk and cream, which must not boil but come just to the boiling point. Watch it every instant; as soon as it becomes foamy, snatch it from the fire, pour into the coffee, and serve at once. Heat the milk and cream the last minute before serving.

Put sugar in hot breakfast cups and pour the coffee upon it. To make the coffee richer, a teaspoonful of whipped cream may be laid on the top of each cupful before passing.

With a percolator or a French coffee-pot, the raw egg will not be needed, but in either case, the milk must not be added until the coffee is drawn off and in the pot for the table.

This quantity is enough for six persons. With hot rolls, eggs, and bacon, it makes a breakfast which is both appetising and nutritious.

For Sunday night supper with some chafing-dish dainty, hot biscuits, a salad, guava jelly, and cream cheese, this concoction of coffee, milk, and cream makes a feast for lovers of *Café au lait* not soon to be forgotten.

MAYONNAISE.

Use any one of the little Mayonnaise mixers to be had at department stores, or fill its place with the Dover egg beater.

Beat a cold yolk in a cold bowl and by degrees, beat in a half cupful of cold olive oil, adding, little by little, one tablespoonful of vinegar.

At the last, beat in one fourth of a teaspoonful of salt and two pinches of cayenne pepper.

When done, this should be as solid and thick as stiff whipped cream.

If not quite sour enough for lobster or other fish sandwiches, scatter over the meat a little tarragon vinegar, or a dash of lemon juice and a pinch of salt.

BOILED SALAD DRESSING.

This dressing is equal to the real Mayonnaise and is very much easier and surer to make.

Beat the yolk of an egg into a heaping tablespoonful of softened butter, add a tablespoonful of cider vinegar, or sour wine, a quarter of a

teaspoonful of salt and a sprinkle of cayenne, and cook over boiling water, stirring constantly, for about a minute.

The saucepan must not lie *in* the water, only *over* it, and as soon as the egg thickens, must be removed.

Keep on stirring until it is smooth and cold; then whip into it a half pint of cream, whipped stiff.

If there is any indication of curdling, stand the dish *over* warm (not hot) water for a minute, whipping all the time.

Olive oil may now be added; put it in slowly, whipping steadily and use from one to ten tablespoonfuls.

The oil must be chilled, but not congealed. The cream may be sweet or sour, so long as it is not bitter. This is an excellent way to dispose of cream that has unexpectedly soured.

The dressing will keep two weeks or longer in covered glasses, if put into a cool place, and can be used for anything that calls for genuine Mayonnaise.

Use the Dover or any revolving beater. The cream must be ice cold to whip perfectly.

This dressing with the addition of a little made mustard, chopped pimentoes, parsley, chives (a small species of onion), minced green peppers, and capers can be served on crab meat flavoured with wine, or any vegetable salad.

SHERRY OMELETTE WITH WHIPPED CREAM.

Beat four eggs with four dessertspoonfuls of sherry, turn into the blazer in which is a tablespoonful of hot butter.

When ready to fold, sprinkle on two pinches of salt and when folded dredge generously with powdered sugar.

Serve with a ladleful of whipped cream on each portion, sweetened to taste.

Sherry and rum omelettes are not always sugared. Some palates prefer them without sweetening.

WHIPPED CREAM CUSTARD.

Whip, with a revolving egg beater, a fresh egg; add one heaping tablespoonful of granulated sugar, a very small pinch of salt, and when very light and creamy, beat in one cupful of boiling milk.

Pour this into the blazer and cook over the hot-water pan, stirring constantly with a round-pointed spoon, until the custard thickens which should take about a minute and a quarter.

Remove from the fire and while getting cold, whip it up occasionally; then cover and set away in the ice box.

When the time comes for using it, whip a

generous half cupful of double cream very stiff, and whip it into the custard.

Serve on sugared peaches, stoned and sugared cherries, or other fresh fruit, also upon strawberry shortcake.

Marshmallows may be added to this custard when served on fruit. There is a marked difference in the quality and flavour of marshmallows. When buying, ask for those flavoured richly with vanilla.

A FEW SUGGESTIONS.

Canned peas may be cooked in the blazer in a few minutes. For each cupful of peas, allow a tablespoonful of butter and a dust of flour. Season with salt and black pepper. If the peas are lacking in sweetness, add a little sugar.

Stewed tomatoes are very easily warmed up in the blazer.

Boiled cauliflower, broken apart, may be warmed up in cream sauce, or a plain white sauce made with milk instead of cream. Boiled onions may be treated the same way.

Potatoes, either boiled or baked, are sliced or chopped and warmed in white sauce with minced parsley.

Cold lima beans are browned in a little butter or bacon drippings. Spread the beans evenly over the blazer and fry, without stirring, until done to suit.

Boiled corn, cut from the cob and warmed in the blazer, in cream sauce with an egg beaten in, and seasoned with salt and pepper, makes an acceptable Sunday night relish. The hot-water basin must be used and the process of heating not prolonged, else the corn will toughen.

Boiled beets are sliced and cooked in vinegar, butter, and sugar. Allow a tablespoonful of each to a cupful of sliced beets. Season with salt and pepper, boil a minute, then add the beets. A little more vinegar may be required by those who want them acidulated.

In ordering calve's sweetbreads, never allow two throat sweetbreads to be sent. The round, thick, heart sweetbread is the superior. Sweetbreads come in pairs, one throat and one heart sweetbread, but when they are divided, the purchaser should select the best.

When in a hurry, the sweetbreads may be rinsed quickly in cold water, wiped dry, and steamed on a perforated tin plate, over boiling water in the hot-water basin. Steam ten minutes, cut into fillets, dust with flour, and brown

in the blazer in butter. Add mushrooms. Serve with creamed chicken or oysters.

Lamb sweetbreads are small but very delicious, and can usually be had by ordering them from the dealer beforehand.

Make a cream sauce and flavour with anchovy essence or paste and warm up cold flaked halibut in it.

Make a white sauce, season with pepper and salt, and warm up in it Frankfort sausages skinned and cut into inch lengths.

These are a few of the many relishable things one may add to a luncheon or Sunday night tea.

Asbestos mats are useful to put under the flame of any little stove which stands on a table, whether it be of alcohol, gas, or electricity. They are also used to set over a flame to heat dishes on.

The hot-water basin belonging to the chafing-dish, makes a small but efficient *Bain Marie*, and is admirably adapted to the purpose: that is, of warming over or keeping warm meats and sauces and such other things that need only warming, but are spoiled by simmering and boiling.

It must be borne in mind that the water is to

be kept below boiling point after the things to be warmed are set in it; and much below for dishes that are merely to be kept warm.

Serve slices of crisp, fried bacon with plain omelettes and scrambled eggs. Fried or broiled bacon gives a decided and appreciated zest not alone to eggs but to roast or fried chicken, squab, duck, and many varieties of fish.

When spreading sandwiches, or toast, upon which the crust is to remain, be sure to cover the crust to its very edge with the butter or whatever the filling happens to be.

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